

Historical Archival Scan of

*Let's Eat : Our Favorite Recipes*

From Oklahoma City Chapter of Hadassah

Circa 1951-1955



Scanned and compiled by

James M. Branum

On September 20, 2021

Blog.JMB.mx - [www.JMBranum.com](http://www.JMBranum.com)

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**Note from James:** I purchased the original print book at the Sisterhood Bookstore of Temple B’nai Israel of Oklahoma City, and immediately was pulled in. The book turned out to be an amazing snapshot of Oklahoma City’s Jewish community and food culture of the 1950’s, all put together in a way that is emblematic of mid-century graphic design.

One of the most interesting parts of the cookbook includes two recipes submitted by Oklahoma First Lady, Willie Roberta Emerson (aka “Mrs. Johnston Murray”), as well as the many sponsorship spots from local businesses, most of which are no longer with us in 2021.

I must also mention that this book is about 70 years old and so there are some troubling aspects of it. Many of the sponsors of the cookbook were restaurants who refused to serve African-American customers. There also was a significant amount of racist and sexist imagery used as “humor” in parts of the cookbook, and of course there was the obliteration of the names of most of the contributors to the book (who often chose to be attributed as “Mrs. HUSBAND NAME HERE”). Despite my discomfort with these elements of the book, I decided to leave the troubling parts in place because history needs to be accurate, even when it is painful.

A curious cultural component of the book is the inclusion of recipes for cocktails in the cookbook, which were technically illegal to make in Oklahoma at the time that the book was published (any alcohol of more than 3.2% by weight was illegal to purchase in Oklahoma until 1959), yet cocktails were very common among the sophisticated during the era of “liquor by the wink.”

Speaking of age, dating this book was challenging as there was no copyright page or date given, however, I am pretty confident that it was published somewhere between 1951 and 1955 for the following reasons: (1) the recipe contributions from the first lady of Oklahoma were during the term of office Johnston Murray



who served from 1951-1955, (2) the use of alphabetic phone numbers rather than all numeric phone numbers (which began to be used in the early 1960's), and (3) the businesses that were open at the time but not operational within a decade.

Finally, I should mention that while there is no longer a Haddasah ([www.hadassah.org](http://www.hadassah.org)) chapter in Oklahoma City, the Jewish community is still alive and well.

For more information on Jewish life in 2021 in the OKC metro, please visit:

- Jewish Federation of Greater Oklahoma City - <https://www.jfedokc.org/>
- Temple B'nai Israel – <https://thetempleokc.shulcloud.com/>
- Emmanuel Synagogue - <https://www.emmanuelokc.org/>
- OU Hillel - <https://www.ouhillel.org/>
- Chabad Community Center (OKC) - <https://www.jewishokc.com/>

**Dedication:** This scanning/archival effort is dedicated to the memory of Jewish women of Oklahoma City of the 1950's.





# Connie's

## PRESCRIPTION SHOP



1209 N. WALKER  
OPP. OSLER BLDG.

*"WHERE PHARMACY  
IS A PROFESSION"*



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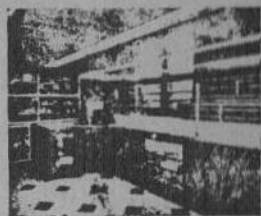


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# OUR

# Favorite Recipes

**OKLAHOMA CITY  
CHAPTER OF  
HADASSAH.**



# -TABLE OF CONTENTS-

<u>Chapter</u>	<u>Page</u>
Cookery Hints . . . . .	7
Appetizers and Beverages. . . . .	27
Breads. . . . .	42
Cakes and Icings. . . . .	56
Pasteries and Torten. . . . .	102
Cookies . . . . .	126
Desserts. . . . .	152
Candies . . . . .	172
Eggs and Cheese . . . . .	178
Meats . . . . .	188
Poultry and Dressing. . . . .	220
Fish. . . . .	236
Vegetables and Salads . . . . .	254
Soups and Garnishes . . . . .	285
Casseroles and Puddings . . . . .	298
Canning . . . . .	317
Passover Dishes . . . . .	327

## THE PRESIDENT'S MESSAGE



It is at this hour, as our cook book is ready to go to press, that we wish to express our sincere thanks and deepest gratitude to the many workers - - whose names are too numerous to mention - - who have participated in making our cook book a "household must".

It is also at this time that we, in Hadassah, thank Mrs. Sol A. Gardner, our indefatigable over-all chairman, and her faithful committee, for their untiring efforts and constant devotion in obtaining the level on which this project is based.

As our choice recipes in this book will bring joy and satisfaction to the palates of many, so will the proceeds continue our dedicated service which has heightened Hadassah's reputation toward our program. This program, in the past 40 years, has helped set new standards of healing, teaching, research, youth rescue and rehabilitation in Israel; as well as further our enlightenment toward Jewish and American history in the United States.

To our members, our patrons and the entire community, we express our thanks for your generous support and the liberal contributions given to us.

By our effective work in these fields, we shall "reap in joy" through the ages.

*Mrs. Jack Drachberg*  
President



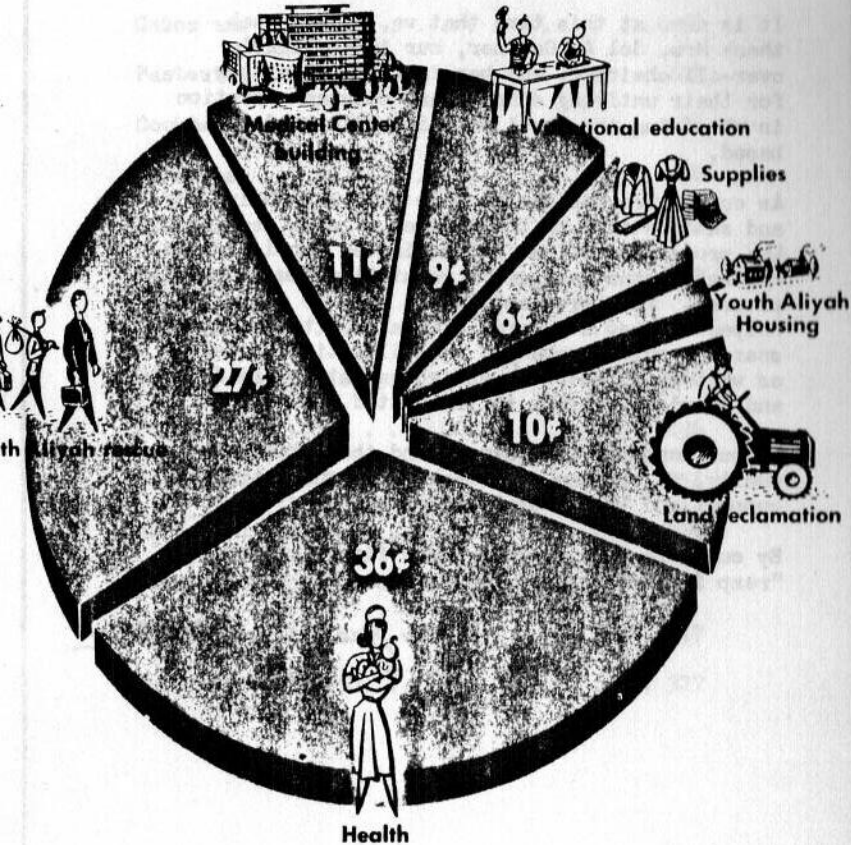
# HOW HADASSAH'S DOLLARS HELP ISRAEL

## IN AMERICA:

Hadassah works to help interpret Israel to the American people; provides basic Jewish education as a background for intelligent and creative Jewish living in America; carries on a project for American Jewish youth, and participates in efforts which safeguard the democratic way of life here and assure peace and security throughout the world.

## IN ISRAEL:

The members of Hadassah support and help expand Hadassah's country-wide medical and public health system, its extensive child welfare, feeding, recreation and vocational education projects; provide maintenance and education for youth refugees through Youth Aliyah of which Hadassah is the official American representative; and participate in a program of Jewish National Fund land purchase to make possible the colonization of newcomers.



## HELPFUL HINTS

**DOUGH** for pies can be rolled between two pieces of wax paper, making it easier to handle and eliminating the necessity for flouring the rolling pin and board.

**POTATOES** which have been peeled, should be covered with cold water to keep them from turning black. Lemon juice on cut avocado or apples will do the same thing.

**VEGETABLES** which have been oversalted, should be covered tightly with a wet cloth and the salty taste will disappear in a short while.

**ALUMINUM POTS** which have darkened, can be brightened considerably by having lemon slices boiled in them.

**EXCESS SALT** in soup or roast, can be removed by putting in a raw potato. Before serving, remove potato.

**MILK** is not so apt to burn if the saucepan is first rinsed in cold water.

**MERINGUE** will not fall if you take care to have it touch the outer edges of pie crust completely.

**FAT** can be skimmed off of soup by floating paper toweling for just a second.

**EGGS** which are being hard-boiled will not break in cooking if a teaspoon of salt is added to the water.

## HOW HADASSAH'S DOLLARS HELP ISRAEL

### IN AMERICA

**BREAD** can be freshened by wrapping loaf in a very wet towel for about 1 minute. Then remove cloth and place bread in a moderate oven (350°) for 30 minutes. Serve warm.

**ROLLS** can be reheated by placing them in a paper bag. Then sprinkle bag with water and heat for ten minutes in a hot oven.

**BAKED POTATOES** can be made in half the time by pre-boiling for 15 minutes before baking.

**FISH ODORS** can be avoided by covering fish with browned butter or lemon juice while cooking.

**FISH ODORS** can be removed from cooking utensils by adding two tablespoons of ammonia to the dish water.

**BROWN SUGAR** which has hardened can be moistened by placing a slashed apple or half an apple in jar with sugar. Cover tightly.

**GRAPEFRUIT AND ORANGES** can be peeled easily by letting them stand in boiling water about 8 minutes before peeling.

**VEGETABLE STAINS** can be removed from hands by rubbing them with a slice of lemon.

**RICE, SPAGHETTI AND POTATOES** can be kept from boiling over by adding 1 tablespoon cooking oil or shortening to the water.

**FRUIT JARS** can be opened easily by setting them upside down in hot water for a few minutes.

## CALORIE CHART

<u>Food</u>	<u>Calories</u>
<u>Beverages</u>	
Eggnog, 1 cup. . . . .	200
Cocoa, 3/4 cup. . . . .	120
Buttermilk, 1 cup. . . . .	85
Coca-Cola, 1 bottle. . . . .	80
Milk, skim, 1 cup. . . . .	85
Coffee . . . . .	0
Milk, whole, 1 cup. . . . .	165
Ginger ale, 1 cup. . . . .	72
Tea. . . . .	0
Cream, thin, 1 tbsp. . . . .	30
Cream, whipped, 1 tbsp. . . . .	35
Milk, irradiated evaporated, 1/2 cup undiluted. . . . .	175
Chocolate Soda . . . . .	400
Malted milk. . . . .	450
Tomato juice, 1 cup. . . . .	50
Grapefruit juice, 1 cup. . . . .	100
Grape juice, 3/4 cup. . . . .	110
Lemon juice, 1 tbsp. . . . .	5
Orange juice, 3/4 cup. . . . .	85
Pineapple juice, 3/4 cup. . . . .	90
<u>Breads</u>	
Biscuits, baking powder, 2 small . . . . .	100
Boston brown bread, 1 slice. . . . .	100
Bran muffins, 2 small. . . . .	100
Corn bread, 2-inch cube. . . . .	200
Cracked-wheat bread, 1 slice . . . . .	55
Cracker, graham 1. . . . .	40
Crackers, oyster, 10 . . . . .	40
Cracker, soda 1. . . . .	15
Melba toast, 1 slice . . . . .	25
Rye bread, 1 slice . . . . .	75
Rye crisp, 1 . . . . .	20
Roll, Parker house . . . . .	100
Roll, Vienna . . . . .	145
White bread, 1 slice . . . . .	60
White bread, raisin, 1 slice . . . . .	100
Whole-wheat bread, 1 slice . . . . .	75
Whole-wheat raisin bread, 1 slice. . . . .	100
Bread-crumbs, dry, 1 cup . . . . .	400
Bread-crumbs, soft, 1 cup. . . . .	150
Popover, 1 . . . . .	100

# CALORIE CHART

Food	Calories
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## Cereals

Bran flakes, 1 cup . . . . .	100
Corn flakes, 1 cup . . . . .	60
Puffed rice, 1 cup . . . . .	45
Rolled oats, cooked, 2/3 cup . . . . .	115
Shredded wheat, 1 biscuit. . . . .	105
Wheat cereal, cooked, 2/3 cup. . . . .	105
Farina, cooked, 3/4 cup. . . . .	100
Hominy grits, cooked, 1/2 cup. . . . .	62
Macaroni, cooked, 1/2 cup. . . . .	67
Macaroni, with cheese, 2/3 cup . . . . .	200

## Deserts

American cheese, 2 x 1 x 1/2" slice. . . . .	80
Angel cake, 3-inch wedge . . . . .	150
Apple dumpling, average. . . . .	210
Apple pie, 3-inch wedge. . . . .	200
Baked custard, one . . . . .	125
Blue cheese, 2 x 1 x 3/4-inch slice. . . . .	100
Bread pudding, 1/2 cup . . . . .	200
Camembert cheese, 2-inch wedge, 1" thick . . . . .	120
Cheese cake, 3-inch wedge. . . . .	300
Chocolate Cake (2 layers), 2-inch wedge. . . . .	400
Coconut custard pie, 3-inch wedge. . . . .	300
Cream puff, small. . . . .	150
Cupcake, plain, uniced . . . . .	100
Custard pie, plain, 3-inch wedge . . . . .	150
Fruitcake, 2 x 2 x 1/2-inch slice. . . . .	100
Gelatin dessert, 1/2 cup . . . . .	90
Gingerbread, average serving . . . . .	200
Ice, lemon or orange, 1/2 cup or 1 scoop . . . . .	155
Ice cream, chocolate, 1/2 cup. . . . .	250
Ice cream, vanilla, 1/2 cup. . . . .	215
Lemon Meringue pie, 3-inch wedge . . . . .	300
Liederkrantz cheese, 1-inch cube. . . . .	60
Macaroon, 1. . . . .	55
Mince pie, 3-inch wedge. . . . .	500
Rice pudding with egg, 1/2 cup . . . . .	135
Sherbert, 1/2 cup. . . . .	200
Strawberry shortcake with whipped cream. . . . .	530
Sugar cookie, 1. . . . .	50
Swiss cheese, 4 1/2 x 3 1/2 x 1/8-inch slice . . . . .	80
Apple brown Betty, 1/2 cup . . . . .	250
Apple tapioca, 1/2 cup . . . . .	205
Chocolate éclair . . . . .	350

# CALORIE CHART

Food	Calories
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## Deserts, cont.

Chocolate drop cookie, 1 . . . . .	60
Chocolate cream candy, average piece . . . . .	90
Chocolate fudge, 1-inch cube . . . . .	90
Chocolate, sweet, milk, 2 1/2 x 1 x 1/8" . . . . .	100
Chocolate nut caramel, 1 cube. . . . .	100
Cup custard, 1/2 cup . . . . .	100
Doughnut . . . . .	200
Marshmallows, 5. . . . .	170
Napoleon, average size . . . . .	453
Popcorn, popped, 1 1/2 cups . . . . .	170
Pumpkin pie, 3-inch wedge. . . . .	225
Raisin pie, 3-inch wedge . . . . .	450
Tapioca cream, 1/2 cup . . . . .	100
Sponge cake, 2 x 2 3/4 x 7/8-inch slice. . . . .	100

## Fish

Clams, 6 . . . . .	130
Fish, broiled or steamed, lean (bass, cod, halibut, etc.) average serving. . . . .	100
Fish, broiled or steamed, fat (mackerel, tuna, etc.) average serving. . . . .	145
Fish, fried (most fish) average serving. . . . .	210
Lobster, 1/2 small or 1/2 cup canned . . . . .	65
Oysters, 4 to 6 medium . . . . .	80
Salmon, canned, 1/2 cup. . . . .	110
Sardines, canned, two 3-inches long. . . . .	40
Shrimp, 1 medium . . . . .	10
Tuna fish, canned, 1/2 cup . . . . .	125

## Fruits

Apple, fresh, 1 medium . . . . .	80
Apple, baked, sweet, 1 medium. . . . .	160
Applesauce, sweet, 1/2 cup . . . . .	135
Apricots, cooked, 3 halves with 2 tbsp juice . . . . .	100
Apricots, dried, 9 halves. . . . .	100
Apricots, fresh, 5 . . . . .	100
Avocado, 1/2 fruit . . . . .	200
Banana, 1 medium . . . . .	100
Blackberries, fresh, 25. . . . .	50
Blackberries, cooked with sugar, 1/2 cup . . . . .	200
Blueberries, fresh, 1/2 cup. . . . .	50



# CALORIE CHART

<u>Food</u>	<u>Calories</u>
Cantaloupe, $\frac{1}{2}$ . . . . .	50
Cherries, 10 large . . . . .	50
Cherries, Royal Anne, with syrup, 12 large . . . . .	85
Currants, dry, $\frac{1}{2}$ cup . . . . .	125
Currants, fresh, $\frac{1}{2}$ cup . . . . .	35
Cranberry sauce, sweet, $\frac{1}{2}$ cup . . . . .	100
Dates, 3 or 4 . . . . .	100
Figs, dried, $1\frac{1}{2}$ . . . . .	100
Fruit cocktail, $\frac{1}{2}$ cup . . . . .	65
Grapefruit, $\frac{1}{2}$ medium . . . . .	100
Grapes, large bunch . . . . .	100
Grapes, Malaga, 20 to 25 . . . . .	100
Honeydew melon, $\frac{3}{4}$ cup diced . . . . .	65
Lemon, 1 . . . . .	30
Orange, 1 medium . . . . .	50
Peaches, canned, 1 large half with $\frac{1}{2}$ tbsp juice . . . . .	50
Peach, fresh, 1 medium . . . . .	50
Pears, canned, 1 half with 1 tbsp juice . . . . .	34
Pears, fresh, 1 medium . . . . .	50
Pineapple, canned, 1 slice, 3 tbsp juice . . . . .	100
Pineapple, canned, shredded, $\frac{1}{2}$ cup . . . . .	100
Pineapple, fresh, 1 slice, $\frac{3}{4}$ inch thick . . . . .	50
Plums, fresh, two big . . . . .	55
Prunes, stewed, 4 . . . . .	200
Pumpkin, cooked, $\frac{1}{2}$ cup . . . . .	35
Raisins, seedless, 1 tbsp . . . . .	25
Raspberries, fresh, $\frac{3}{4}$ to 1 cup . . . . .	65
Rhubarb, stewed and sweetened, $\frac{1}{2}$ cup . . . . .	100
Strawberries, fresh, $\frac{1}{2}$ cup . . . . .	50
Tangerine, 1 average . . . . .	40
Watermelon, slice, 6 inches diameter, $\frac{3}{4}$ inch thick . . . . .	100

## Meats

Bacon, 3 crisp strips . . . . .	95
Bacon, 3 semifried strips . . . . .	175
Beef, corned, canned, average serving . . . . .	225
Beef, dried, 4 thin slices . . . . .	100
Beef, Hamburg steak, broiled, cake $2\frac{1}{2}$ by $\frac{7}{8}$ inches . . . . .	100
Beef loaf, slice, 4 x 6 x $\frac{1}{8}$ inch . . . . .	100
Beef rib roast, lean, average serving . . . . .	100
Beef rib roast, medium-fat, average serving . . . . .	340
Beef pot roast, lean, average serving . . . . .	100
Beefsteak, $\frac{1}{2}$ sirloin . . . . .	235

# CALORIE CHART

<u>Food</u>	<u>Calories</u>
<u>Meats, cont.</u>	
Beef stew, 1 cup . . . . .	250
Bologna sausage, medium, $\frac{1}{2}$ inch slice . . . . .	100
Canadian bacon, 1 slice . . . . .	70
Frankfurter, 1 large . . . . .	150
Ham, smoked, lean, boiled, average serving . . . . .	100
Ham, smoked, medium-fat, average serving . . . . .	400
Lamb, leg, roasted, average serving . . . . .	100
Lamb, rib chop, lean only, 1 . . . . .	100
Liver, average serving . . . . .	120
Pork chop, lean only, 1 . . . . .	200
Pork loin roast, lean, average serving . . . . .	200
Pork sausage, 1 patty . . . . .	270
Spareribs, 4 ribs . . . . .	330
Swiss steak, average serving . . . . .	320
Tongue, average serving . . . . .	195
Chicken, creamed, $\frac{1}{2}$ cup . . . . .	160
Chicken, fried, 1 thigh and 1 leg . . . . .	330
Chicken, roast, 1 thigh and 1 leg . . . . .	180
Chicken pie, with biscuit, $\frac{2}{3}$ cup . . . . .	500
Chicken salad, with lettuce, $\frac{1}{2}$ cup . . . . .	150
Duck, roast, $\frac{1}{2}$ breast and 1 thigh . . . . .	170
Turkey, average serving . . . . .	160

## Salads

Aspic, $\frac{1}{2}$ cup . . . . .	30
Chef's salad bowl, 1 serving . . . . .	205
Coleslaw, $\frac{1}{2}$ cup, with mayonnaise . . . . .	55
Coleslaw, $\frac{1}{2}$ cup, with vinegar . . . . .	15
Cottage cheese, $\frac{1}{2}$ cup . . . . .	160
Lettuce, $\frac{1}{2}$ head with dressing . . . . .	150
Perfection salad, $\frac{1}{2}$ cup . . . . .	35
Potato salad, $\frac{1}{2}$ cup . . . . .	200
Waldorf salad, $\frac{1}{2}$ cup . . . . .	240

## Salad Dressings and Sauces

Blue cheese dressing, 2 tbsp . . . . .	150
French dressing, 1 tbsp . . . . .	65
Hollandaise sauce, 1 tbsp . . . . .	50
Mayonnaise, 2 tbsp . . . . .	220
Mayonnaise, reducer's mineral oil-2 tbsp . . . . .	12
Russian dressing, 2 tbsp . . . . .	150
Salad dressing, 2 tbsp . . . . .	50
Salad oil, 2 tbsp . . . . .	270
White sauce, $\frac{1}{2}$ cup . . . . .	100

# CALORIE CHART

<u>Food</u>	<u>Calories</u>
<u>Soups</u>	
Asparagus, cream of, 1 cup . . . . .	120
Bean, 1 cup . . . . .	235
Bouillon or consomme, 1 cup . . . . .	25
Celery, cream of, 1 cup . . . . .	160
Chicken, 1 cup . . . . .	75
Clam chowder, 1 cup . . . . .	85
Corn, cream of, 1 cup . . . . .	155
Mushroom, cream of, 1 cup . . . . .	125
Oyster stew, 1 cup . . . . .	225
Pea, cream of, 1 cup . . . . .	165
Pea, split, 1 cup . . . . .	165
Potato, 1 cup . . . . .	200
Spinach, cream of, 1 cup . . . . .	150
Tomato, cream of, 1 cup . . . . .	155
Vegetable, 1 cup . . . . .	90

# Vegetables

Artichoke, French, 1. . . . .	158
Asparagus, 6 stalks, 5 inches long. . . . .	15
Beans, green, $\frac{1}{2}$ cup, 1-inch pieces. . . . .	35
Beans, Limas, fresh, $\frac{1}{2}$ cup. . . . .	130
Beans, navy, canned baked, $\frac{1}{3}$ cup. . . . .	100
Beets, $\frac{1}{2}$ cup, diced . . . . .	45
Beet greens, $\frac{1}{2}$ cup cooked . . . . .	35
Broccoli, 2 stalks, 5 inches long . . . . .	35
Brussel Sprouts, 6. . . . .	50
Cabbage, shredded, $\frac{1}{2}$ to $\frac{2}{3}$ cup . . . . .	15
Carrots, $\frac{2}{3}$ cup diced or 1 large . . . . .	45
Cauliflower, 1 cup. . . . .	30
Celery, 2 stalks, 7 inches long . . . . .	10
Corn, 1 medium ear or $\frac{1}{2}$ cup canned. . . . .	100
Cucumber, $\frac{1}{2}$ medium or 8 slices. . . . .	7
Lettuce, leaf, 1 large. . . . .	2
Lettuce, head, $\frac{1}{5}$ large head . . . . .	10
Mushrooms . . . . .	0
Onions, 2 to 3 small or 1 large . . . . .	50
Onion, green, 1 medium. . . . .	10
Parsnip, $\frac{1}{2}$ large. . . . .	85
Peas, canned, drained, $\frac{1}{2}$ cup. . . . .	65
Peas, green, $\frac{2}{3}$ cup . . . . .	100
Potato, sweet, 1 medium . . . . .	200
Potato, baked, 1 medium . . . . .	100
Potatoes, creamed, $\frac{1}{2}$ cup. . . . .	100
Potatoes, French-fried, 8 . . . . .	100

# CALORIE CHART

<u>Food</u>	<u>Calories</u>
<u>Vegetables, cont.</u>	
Potatoes, hash-browned, $\frac{1}{2}$ cup . . . . .	170
Potatoes, mashed, $\frac{1}{2}$ cup . . . . .	100
Potatoes, scalloped, $\frac{1}{2}$ cup. . . . .	100
Radish, 1 average size. . . . .	2
Rutabagas, $\frac{2}{3}$ cup. . . . .	40
Sauerkraut, $\frac{2}{3}$ cup . . . . .	25
Spinach, fresh, $\frac{1}{2}$ cup cooked. . . . .	20
Squash, summer, $\frac{1}{2}$ cup cooked. . . . .	20
Squash, winter, $\frac{1}{2}$ cup mashed. . . . .	45
Tomato, fresh, 1 medium or 4 slices . . . . .	25
Tomato, canned, $\frac{1}{2}$ cup . . . . .	20
Turnip greens, $\frac{1}{2}$ cup cooked . . . . .	30
Turnips, $\frac{1}{2}$ cup. . . . .	35

# Miscellaneous

Macaroni and cheese, $\frac{1}{2}$ cup. . . . .	160
Omelet, 1 egg . . . . .	130
Sandwich, bacon and tomato, 2 slices bread. . . . .	290
Sandwich, cheese, 2 slices bread. . . . .	325
Sandwich, ham, 2 slices bread . . . . .	300
Sandwich, hamburger, 1 bun. . . . .	390
Sandwich, peanut butter, 2 slices bread . . . . .	365
Sandwich, Coney Island, 1 roll. . . . .	325
Spaghetti with meat sauce, 1 cup. . . . .	290
Spanish rice, $\frac{3}{4}$ cup . . . . .	155
Stew with vegetables, 1 cup . . . . .	390
Bread stuffing, $\frac{1}{2}$ cup . . . . .	170
Catsup, 1 tbsp. . . . .	20
Chili sauce, 1 tbsp . . . . .	25
Gravy, $\frac{1}{2}$ cup. . . . .	75
Rice, $\frac{1}{2}$ cup . . . . .	90
Tomato sauce, $\frac{1}{2}$ cup . . . . .	85
Butter, 1 tbsp or 1 square. . . . .	110
Corn syrup, 1 tbsp. . . . .	85
Honey, strained, 1 tbsp . . . . .	65
Jam, 1 tbsp . . . . .	60
Jelly, 1 tbsp . . . . .	45
Maple syrup, 1 tbsp . . . . .	50
Marmalade, orange, 1 tbsp . . . . .	85
Molasses, 1 tbsp. . . . .	50
Peanut butter, 1 tbsp . . . . .	105
Olive, green or ripe, 1 medium. . . . .	15
Potato chips, 12 large. . . . .	115
Sugar, 1 tbsp . . . . .	60



## FOOD SUBSTITUTIONS

<u>If you don't have:</u>	<u>You may substitute:</u>
Baking powder, 1 tsp. . . .	$\frac{1}{4}$ tsp soda and $\frac{1}{2}$ tsp cream of tartar
Butter, 1 cup . . . . .	$\frac{7}{8}$ cup oil $\frac{3}{4}$ cup veg. shortening $\frac{7}{8}$ cup clarified chicken fat 1 cup oleomargarine
Flour, 1 cup sifted . . . .	1 cup plus 2 tbsp all-purpose flour sifted cake flour
Flour, 1 cup sifted . . . .	1 cup minus 2 tbsp cake-flour sifted all-purpose flour $\frac{3}{4}$ cup all-purpose flour plus $\frac{1}{4}$ cup cornstarch
Chocolate, 1 oz. or sq. . .	$\frac{3}{4}$ tbsp cocoa plus 1 tbsp shortening
Cream, thin, 1 cup. . . . .	$\frac{4}{5}$ cup milk and $\frac{1}{5}$ cup fat
Cream, heavy, 1 cup . . . .	$\frac{2}{3}$ cup milk and $\frac{1}{3}$ cup fat
Milk, 1 cup . . . . .	$\frac{1}{2}$ cup evaporated milk plus $\frac{1}{2}$ cup water 4 tbsp powdered milk plus 1 cup water 1 cup sour milk or buttermilk plus $\frac{1}{2}$ tsp soda (decrease baking powder 2 tsp)
Sour milk or butter . . . .	1 cup fresh sweet milk with one tbsp lemon juice or vinegar stirred in
Egg, whole. . . . .	2 egg yolks plus 1 tbsp water
Flour, 1 tbsp (thickening).	$\frac{2}{3}$ tbsp cornstarch 1 whole egg, 2 egg whites or 2 egg yolks 1 tbsp minute tapioca
Sugar, 1 cup. . . . .	1 cup honey or syrup less $\frac{1}{4}$ cup liquid 1 $\frac{1}{3}$ cup brown sugar
Tomatoes, 1 cup canned. . .	about 1 $\frac{1}{3}$ cups cut-up fresh tomatoes, simmered 10 minutes

## TABLE OF WEIGHTS AND MEASURES

All measurements should be made level or flat.

dash = less than $\frac{1}{8}$ tsp	2 tbsp = 1 liquid oz.
3 tsp = 1 tbsp	1 cup = $\frac{1}{2}$ pint
4 tbsp = $\frac{1}{4}$ cup	2 cups = 1 pint
8 tbsp = $\frac{1}{2}$ cup	4 cups = 1 quart
10 $\frac{2}{3}$ tbsp = $\frac{2}{3}$ cup	4 quarts = 1 gallon
12 tbsp = $\frac{3}{4}$ cup	8 quarts = 1 peck
16 tbsp = 1 cup	4 pecks = 1 bushel
1 tbsp cornstarch = 2 tbsp flour	2 $\frac{1}{3}$ cups rice = 1 lb
1 square chocolate = 1 oz.	1 lemon = $\frac{3}{4}$ tbsp juice
$\frac{3}{4}$ tbsp cocoa and $\frac{1}{2}$ tbsp butter = 1 oz. or 1 sq. chocolate	Grated peel of 1 lemon = $\frac{1}{2}$ tsp
3 cups seedless raisins = 1 15-oz. package	1 orange = 6 to 8 tbsp juice
$\frac{3}{4}$ cups seeded raisins = 1 15-oz. package	Grated peel of 1 orange = 1 tbsp
1 cup chopped nuts = $\frac{1}{4}$ lb.	12 to 14 egg yolks = 1 cup
	8 to 10 egg whites = 1 cup

2 tbsp fat = 1 oz.      16 marshmallows =  $\frac{1}{4}$  lb.

$\frac{1}{2}$  cup fat =  $\frac{1}{4}$  lb or  
one stick      5 cups grated American  
cheese = 1 lb

1 cup fat =  $\frac{1}{2}$  lb      6  $\frac{2}{3}$  tbsp cream cheese  
= 1 3-oz. package

2 cups fat = 1 lb      7 coarsely crumbled salted  
crackers = 1 cup

1 cup hydrogenated fat  
and  $\frac{1}{2}$  tsp salt =  
1 cup butter      9 finely crumbled salted  
crackers = 1 cup

$2\frac{1}{4}$  cups firmly packed  
brown sugar = 1 lb      11 finely crumbled gra-  
ham crackers = 1 cup

1  $\frac{1}{3}$  cups firmly packed  
brown sugar = 1 cup  
granulated sugar      20 coarsely crumbled small  
vanilla wafers = 1 cup

$3\frac{1}{2}$  cups confectioners'  
sugar = 1 lb      30 finely crumbled small  
vanilla wafers = 1 cup

4 cups sifted general-  
purpose flour = 1 lb      4 coarsely crumbled  
zweiback = 1 cup

$4\frac{1}{2}$  cups sifted cake  
flour = 1 lb      9 finely crumbled  
zweiback = 1 cup

1 cup less 2 tbsp. sifted  
general-purpose flour =  
1 cup sifted cake flour      1  $\frac{1}{3}$  tbsp vinegar or  
 $1\frac{1}{2}$  tbsp lemon juice  
and sweet milk to make  
1 cup = 1 cup sour milk

$3\frac{1}{2}$  cups unsifted graham  
flour = 1 lb       $\frac{1}{2}$  cup evaporated milk  
and  $\frac{1}{2}$  cup water =  
1 cup milk

3 cups corn meal = 1 lb

# DICTIONARY OF COOKERY TERMS

**BAKE:** To cook by dry heat, usually in the oven. This process is called roasting when applied to meats.

**BARBECUE:** To roast or broil meat over coals or in oven, often basting with highly seasoned sauce.

**BASTE:** To moisten foods while baking with melted fat or sauce.

**BATTER:** A mixture of flour and liquid, usually in combination with other ingredients, thin enough to pour.

**BEAT:** To make a mixture smooth and introduce air by a brisk regular motion that lifts mixture over and over.

**BLANCH:** To pour boiling water over food, sometimes cooking a few minutes, and plunging into cold water immediately. Used to whiten or to remove skins as from tomatoes or almonds.

**BLEND:** To combine very thoroughly two or more ingredients.

**BOIL:** To cook in boiling water or other liquid in which bubbles rise rapidly and continually so that all of the liquid is agitated.

**BRAISING:** To sear in hot fat, then cooking, covered, in oven or on stove in small amount of liquid. Usually used for less tender cuts of meat.

**BROILING:** To cook directly under a red hot heating unit, or over an open fire or grill.

**BRUSH:** To spread over a surface thinly, as with a brush or finger.

**CARMELIZE:** To melt sugar slowly over low heat until it becomes a golden brown syrup.

**CHILL:** To allow to become cold, but not frozen.

**CHOP:** To cut into pieces with a sharp knife or chopper.

**COMBINE:** To thoroughly mix unlike ingredients.

**CREAM:** To work foods until soft and creamy; usually applied to shortening and sugar.

**CUBE:** To cut into solids of six equal square sides.

**CUT:** To separate food in pieces with knife or scissors.

**CUT IN:** To combine fat with dry ingredients using two knives or a pastry blender.

**DEVIL:** To sharpen flavor of foods by adding spicy seasonings.

**DICE:** To cut into small cubes.

**DISSOLVE:** To cause a dry substance to pass into solution in a liquid.

**DOT:** To place small bits, such as butter, or diced cheese over surface of food.

**DREDGE:** To coat with flour or other dry ingredients.

**FLAKE:** To break lightly into small pieces with a fork.

**FOLD:** To combine ingredients by gently cutting down through mixture with spoon or whip, then turning it across bottom of bowl and bringing it up and over the top, close to the surface.

**FRICASSEE:** To sear meats in hot fat, then let cook by stewing in gravy.

**FRY:** To cook in fat. To cook in a small amount of fat is often called to sauté. Cooking in fat which completely covers the food is called deep-fat frying or French-frying.

**GARNISH:** To decorate with something bright and savory.

**GLACE:** To coat with a thin sugar sirup that has been cooked to crack stage.

**GRIND:** To reduce a food to particles by cutting and crushing in a food grinder.

**JULIENNE:** To cut in long, slender strips.

**KNEAD:** To manipulate and press dough with the palms of the hands, turning a small amount after each push.

**MARINATE:** To put food in a French dressing or a mixture of oil and vinegar or lemon juice and letting it stand to season.

**MASK:** To completely cover food with sauce, jelly or mayonnaise.

**MELT:** To liquefy by heat.

**MINCE:** To chop with knife or scissors into very fine pieces.

**MIX:** To combine two or more ingredients by stirring.

**PAN-BROIL:** To cook meat on an uncovered hot surface, pouring off fat as it accumulates.

**PAPE:** To cut off outer covering, as potato or apple.

**PEEL:** To strip off outer covering, as banana or orange.

**PIT:** To remove pits from fruits.

**POACH:** To cook slowly in hot water or other liquid to cover.

**PREHEAT:** To heat oven to desired temperature before putting in food.

**RENDER:** To free fat from connective tissue by heating until fat melts and can be drained off.

**ROAST:** To cook uncovered, without water, in an oven.

**SAUTÉ:** To cook in a small quantity of fat.

**SCALD:** To bring liquid to a temperature just below the boiling point.



**SCORE:** To make light cuts or lines on outer surface of food.

**SEAR:** To brown rapidly at high temperature in skillet or broiler.

**SHRED:** To tear or cut into small pieces.

**SIFT:** To pass through a sieve.

**SIMMER:** To cook at just below the boiling point.

**SKEWER:** To fasten meats and other foods with wood or metal pins to hold their shape during cooking.

**SLIVER:** To cut or shred into long, thin pieces.

**STEAM:** To cook over boiling water, or in a steamer.

**STEEP:** To leave in a liquid just below boiling to extract color, flavor, or other qualities.

**STEW:** To cook slowly, covered, at low temperature, in small amount of liquid.

**STIR:** To mix ingredients, usually with a spoon, with a circular motion until well blended.

**TOAST:** To brown by direct heat.

**TOSS:** To turn ingredients over lightly with fork and spoon.

**WHIP:** To beat rapidly, as eggs, cream or gelatin, to incorporate air and produce expansion.

# Appetizers and BEVERAGES



- TOAST:** To bake light cake or bread on either surface of food.
- BAKE:** To brown rapidly at high temperature in skillet or broiler.
- CHOP:** To tear or cut into small pieces.
- SIFT:** To pass through a sieve.
- POACH:** To cook at just below the boiling point.
- SKEWER:** To fasten meats and other foods with wood or metal pins to hold their shape during cooking.
- SLIVER:** To cut or sliced into long, thin pieces.
- STEAM:** To cook over boiling water, or in a steamer.
- STEEP:** To leave in a liquid just below boiling to extract color, flavor, or other qualities.
- STEW:** To cook slowly, covered, at low temperature, in small amount of liquid.
- MIX:** To mix ingredients, usually with a spoon, with a circular motion until well blended.
- TOAST:** To brown by direct heat.
- TOAST:** To brown ingredients over lightly with fork and spoon.
- WHIP:** To beat rapidly, as eggs, cream or gelatin, to incorporate air and produce expansion.

# Appetizers and BEVERAGES





AMERICA'S MOST WANTED WATCH!



BENRUS

#### HORS D'OEUVRES PIE

1 round loaf rye bread,	1 mashed clove garlic
slice horizontally	softened butter
$\frac{1}{2}$ -inch thick	mayonnaise
caviar	anchovy paste
smoked salmon spread	

Trim off crust from bread. Mash garlic and mix with butter and mayonnaise. Spread bread with this mixture. Mark bread in circles and fill center ring with caviar - center point with sieved egg yolk. Fill next ring with cream cheese pressed through a pastry tube. (This can be tinted if desired.) Fill the next ring with anchovy paste, then smoked salmon separated by cream cheese. Garnish with pickled onions, or sliced stuffed olives. Store in refrigerator until cold, then cut in wedges like pie.

(Cheese spreads, sardine spread, tuna and smoked whitefish may be used for the various sections.)

Mrs. Barton Kahn



#### MARINATED ONION RINGS

Plunge thinly sliced Spanish onions in hot water and then ice water; drain well. Soak in French dressing for 24 hours. Serve on small toast rounds as a canape or as a relish or garnish.

Mrs. Herbert Fertig

## SHRIMP SANDWICH

- 1 slice of white bread
- 1 slice of whole wheat bread
- several large, whole, cooked & peeled shrimp

Spread bread with mayonnaise, pickles, slices of hard-boiled egg, tomato and top with thousand island dressing. Excellent either as open-face or closed sandwich. An attractive luncheon all on one plate; garnish with relishes.

Mrs. I. J. Lappin



HARLEQUIN EGGS

- |                                      |                              |
|--------------------------------------|------------------------------|
| 1 cooked carrot                      | 1 cooked beet                |
| $\frac{1}{2}$ cup minced green beans | $\frac{1}{4}$ cup mayonnaise |
| $\frac{1}{2}$ tsp salt               | $\frac{1}{8}$ tsp pepper     |
| 4 hard cooked eggs                   | paprika                      |

Shred carrot, beet, mix with beans and blend with mayonnaise and seasoning. Cut eggs into halves lengthwise, remove yolks and fill with vegetable mixture. Sprinkle with sieved egg yolks. Dust with paprika.

Mrs. S. M. Glasser

## CHOPPED LIVER

- 1 lb calf or chicken liver
- 2 or 3 hard boiled eggs
- 3 tbsp chicken fat
- 2 med sized onions
- 1 raw egg
- speck sugar

Saute thinly sliced onions in 1 heaping tablespoon of Crisco. When golden brown, take onions out, add one tablespoon of water to frying pan and saute liver 3 minutes on each side. When done, grind liver and onions on fine knife of meat grinder. Grate in  $\frac{1}{2}$  raw onion. Add the raw egg, salt and pepper to taste, speck of sugar, chicken fat and cream well with large tablespoon. Serve either in mold or as appetizer on lettuce.

Mrs. Jack Trachtenberg



## CHOPPED LIVER

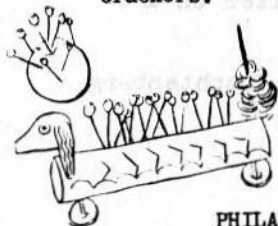
2-4 chicken livers  
or  
1 to 2 slices of liver  
chicken fat and onion gribbens  
2 onions  
pinch of salt and pepper  
2 hard-boiled eggs

Take fat of chicken and cut up in small pieces and simmer together with 2 minced onions. Cook until fat is rendered down and put through a strainer, separating the chicken fat. Boil livers for about 10 minutes.

Place the gribbens into a chopping bowl and place the cooked liver and hard-boiled eggs together and chop until fine (or place in a food chopper). Add 3 tablespoons of chicken fat (more or less to taste) and mix all together adding salt and pepper.

Garnish with lettuce or serve as a spread with crackers.

Mrs. Max G. Frankel



## PHILADELPHIA CREAM CHEESE SPREAD

1 or 2 cucumbers, grated and drained  
4 packages Philadelphia cream cheese  
2 T mayonnaise  
1 Onion, grated  
1 garlic clove, grated  
Tabasco or red pepper  
Worcestershire sauce  
Salt  
Enough cream to give proper consistency

Use pulp of drained, grated cucumbers and mix together with all other ingredients until thoroughly blended. Use for cracker or hors d'oeuvre spread.

Mrs. Sherman Markman

## CHEESE DREAMS

butter

velveeta cheese

Cut a sandwich style loaf of bread lengthwise so that you have one long slice. Spread with soft butter and softened velveeta type cheese. Roll up tightly and roll in waxed paper for several hours. Chill. Slice in  $\frac{1}{4}$  inch rounds and toast under broiler. Serve hot.

Mrs. Louis A. Rogul

## STRAWBERRIES (Appetizers)

Mix amount of chopped liver desired. Take amount of bread crumbs needed for the amount of liver and to this add red food coloring, enough to give it a very faint color as the moisture from the liver will bring out the color desired. Dip out enough liver to equal the size of a strawberry. Roll in the bread crumbs and shape into berry. Use a sprig of parsley for stem and put into a white candy wrapper.



Louise Gaspar



## CAVIAR CANAPES

- |    |                    |   |                   |
|----|--------------------|---|-------------------|
| 6  | tbsp cream cheese  | 1 | tbsp milk         |
| 1  | tbsp chopped onion | 2 | tbsp caviar (red) |
| 12 | wafer shells       | 1 | egg white         |

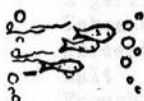
Hard boil the egg and set aside. Moisten cream cheese with milk. Add chopped onion. Spread wafer shells with cream cheese mixture, sprinkle with caviar. Garnish edge with egg white, pressed through a sieve. If black caviar is used, garnish with hard cooked egg yolk.



## CHEESE SQUARES

- |     |              |   |                     |
|-----|--------------|---|---------------------|
| 1   | loaf bread   | 1 | tbsp Worcestershire |
| 3/4 | lb butter    | 1 | tbsp paprika        |
| 1   | clove garlic |   | grated cheese       |

Remove crusts from a long pullman loaf of bread. Cut in two lengthwise. Then cut crosswise. Cut each into squares about 1" thick. This should make approximately 10 to 11 squares. Melt butter with garlic, Worcestershire sauce and paprika. Stir well and using a pastry brush, paint each side of the bread. Then roll each square in a mound of dry, finely grated cheese until heavily coated. Let stand for several hours. Toast in oven at 500° on cookie sheet, until they are crusty brown.



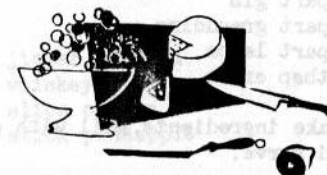
## SARDINE SPREAD

- |     |                 |   |                   |
|-----|-----------------|---|-------------------|
| 1   | can sardines    | 1 | tbsp grated onion |
| 1   | egg             | 1 | tsp mayonnaise    |
| 1/2 | tsp lemon juice |   |                   |

Mix together and use as an hors d'œuvre.

## BAKED STUFFED CHEESE ROLLS

- |     |                                                |
|-----|------------------------------------------------|
| 1/2 | lb grated Tillamook (or strong cheddar) cheese |
| 2   | hard boiled eggs                               |
| 3   | green onions                                   |
| 3/4 | cup oil                                        |
| 3   | tbsp vinegar                                   |
| 3/4 | tsp salt                                       |
| 3/4 | tsp sugar                                      |
| 1/2 | cup ripe olives, diced                         |
| 1   | can tomato sauce                               |
| 1   | doz french rolls                               |



Slice tops off rolls. Scoop out insides and fill with paste made from above ingredients. Replace tops on rolls and bake in a 300° oven for 1/2 hour.

Mrs. Milton Emmer

## GUACAMOLE SPREAD

- |     |                                            |
|-----|--------------------------------------------|
| 2   | avocados                                   |
| 1   | small pkg Phila cream cheese               |
| 1/2 | can chopped green chile and tomato mixture |
|     | juice of 1 lemon                           |
| 4   | green onions                               |
| 1   | clove garlic, mashed                       |

Mix together thoroughly and use as spread.

Mrs. J. W. Levin

## "MARGUERITAS"

- |     |                       |
|-----|-----------------------|
| 1   | egg white)            |
| 1/4 | cup sugar) beat stiff |

Add a few chopped walnuts to the above ingredients and spread on soda crackers. Let them brown lightly in a moderate oven.

Sally Weinberger

### PINK LADY

- 1 part gin
- 1 part grenadine
- 1 part lemon
- 1 tbsp cream

Shake ingredients well with cracked ice, strain and serve.

### ELKS COCKTAIL

- 1 egg white
- 1 jigger rye
- 1 jigger port wine
- juice of  $\frac{1}{2}$  lemon
- 1 tsp sugar



Shake well with cracked ice, strain into glass. Add a slice of pineapple or any fruit.

### TOM COLLINS

- 1 oz. lemon juice
- 1 tsp sugar
- $\frac{1}{2}$  oz. gin

Shake ingredients and strain into 10 oz. highball glass over cracked ice. Add club soda to fill, stir well, garnish with lemon slice and cherry.



### WHISKEY SOUR

- $\frac{1}{2}$  jigger whiskey
- $\frac{1}{2}$  tsp sugar
- $\frac{3}{4}$  oz. fresh lemon juice

Shake well with crushed ice in cocktail shaker. Strain and pour into cocktail glass. Garnish with sliced orange and cocktail cherry.

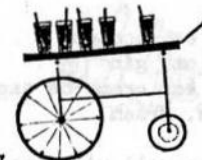
### OLD FASHIONED

- |                           |                            |
|---------------------------|----------------------------|
| 1 lump sugar              | 1 jigger Bourbon           |
| 2 dashes Angostura        | whiskey                    |
| bitters                   | $\frac{1}{2}$ slice orange |
| $\frac{1}{2}$ slice lemon | 1 stick pineapple          |

Mix sugar and bitters with a muddler. Add the whiskey, fruit and ice cubes. Serve with muddler and a cherry. Add small amount of club soda, if desired.

### SHERRY FLIP

- |                      |        |
|----------------------|--------|
| 1 jigger of Sherry   | 1 egg  |
| 1 tsp powdered sugar | nutmeg |



Shake all ingredients with crushed ice, strain and serve.

### SIDE CAR COCKTAIL

- |                       |                   |
|-----------------------|-------------------|
| 3 parts French Brandy | 2 parts Cointreau |
| 1 part lemon          |                   |

Shake with crushed ice. Rub edge of glass on cut lemon and then in powdered sugar.

### SOUTHERN MINT JULEP

- |                    |                    |
|--------------------|--------------------|
| 1 tsp fine sugar   | 1 glass whiskey or |
| 1 dash Maraschino  | brandy             |
| 4 or 5 sprigs mint |                    |

Dissolve sugar in water, in large thin julep glass. Add dash of Maraschino, whiskey and the mint sprigs. Fill with fine ice and trim with fruits.



### CHAMPAGNE DELIGHT

1 oz. gin  
1 tsp powdered sugar  
juice of  $\frac{1}{2}$  lemon

Mix with cracked ice. Fill glasses  $\frac{3}{4}$  full. Fill balance with champagne.

### BARBERRY COAST COCKTAIL

$\frac{3}{4}$  oz. Scotch  
 $\frac{3}{4}$  oz. gin  
 $\frac{3}{4}$  oz. creme de cacao  
 $\frac{1}{2}$  oz. cream

Shake well with cracked ice, strain and serve.

### DAIQUINI COCKTAIL

1 jigger rum  
2 dashes grenadine syrup  
juice of 1 lime

Shake well with cracked ice, strain and serve.

### MILLIONAIRE COCKTAIL

$\frac{1}{3}$  part Jamaica rum  
 $\frac{1}{3}$  part apricot brandy  
 $\frac{1}{3}$  part sloe gin  
1 dash grenadine  
juice of 1 lime

Shake well with cracked ice, strain and serve.



### BLUE BLAZER

2 large silver-plated lugs with handles  
1 wine glass Scotch whisky  
1 wine glass boiling water  
1 tsp powdered sugar  
lemon

Put whisky in one lug and boiling water in the other. Ignite whisky and while it is blazing, mix both ingredients by pouring them four or five times from one lug into the other. Sweeten with sugar and serve with piece of lemon.

### DRY MARTINI



$\frac{3}{4}$  oz. French (dry) Vermouth  
 $\frac{1}{2}$  oz. gin  
3 drops orange bitters.

Stir with cracked ice. Strain into chilled cocktail glass. Serve with olive.

### EGG NOG

6 eggs separated	1 cup sugar
1 pint heavy cream,	1 cup whiskey
whipped	1 oz. rum
grated nutmeg to taste	1 pint milk

Beat egg yolks until light. Add sugar gradually. Beat egg whites until very stiff. Blend egg mixtures. Stir in milk and then fold in whipped cream. Add whiskey and rum, stir well and serve very cold with grated nutmeg sifted over top.



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COME FILL YOUR GLASS

- 1 qt orange juice
- 1 qt orange sherbert
- 1 qt vanilla ice cream



Beat until the mixture is smooth and then add 1 qt gingerale and stir. Garnish with orange slices. This serves about 30 small glasses.

Mrs. Dave Feiger

### HOLIDAY PUNCH

- |                               |                        |
|-------------------------------|------------------------|
| 1½ cups sugar                 | 3 cups boiling water   |
| 2 cups canned cranberry sauce | 1 pint orange sherbet  |
| 1 quart gingerale             | ¾ cup candied cherries |
|                               | 1/3 cup lemon juice    |

Dissolve the sugar in the boiling water, add the cranberry sauce and stir until smooth. Add the lemon juice, strain and chill.

When ready to serve, pour over ice in punch bowl and add the orange sherbet, the gingerale, and the candied cherries.

This makes 3 quarts, and is delicious!



Lillian F. Spaeth

# Breads





## HALLAH

6 cups flour  
2 cakes yeast

1 tsp sugar  
 $\frac{1}{2}$  cup warm water

Put all the flour in a large bowl, make a well in the center and put the yeast, which has been dissolved in the water, into this well and mix with enough flour to take up the liquid. Cover well and set in warm place. Let rise for 1 hour.

To the sponge add:

2 eggs  
 $\frac{1}{2}$  cup oil

3 tsp salt  
 $\frac{3}{4}$  cup warm water

Knead with hands until dough is smooth. Cover well and set in warm place to rise for one hour. Knead again and then shape loaves in greased loaf pans. Cover well and let rise in pans for one hour. Bake one hour in 350° oven.



Mrs. Barney Fishbein

## BISCUITS

2 cups flour  
4 tsp baking powder  
 $\frac{1}{2}$  tsp soda  
thick sour milk or  
sour cream

2 eggs  
salt  
 $\frac{1}{2}$  cube margarine

Sift dry ingredients together, cut in softened margarine. Add eggs, sour milk or cream to make soft dough. Pat out very gently, on floured waxed paper and cut with small glass or biscuit cutter. Bake on a greased cookie sheet on top shelf of oven at 475° for 12 to 15 minutes until pale, golden brown.

Mrs. Morris Schneider

## NINI'S ROLLS

4 cups flour  
2 eggs  
1 yeast cake  
2 rounded tbsp shortening

1 cup mashed potatoes  
2 tbsp sugar  
salt to taste  
1 cup milk

Mix and make into a stiff dough and let set for two hours. Make into rolls, and let rise for an hour until they double in size. Bake 15-20 minutes in 350° oven. Makes 45 rolls.

Mrs. I.J. Lappin

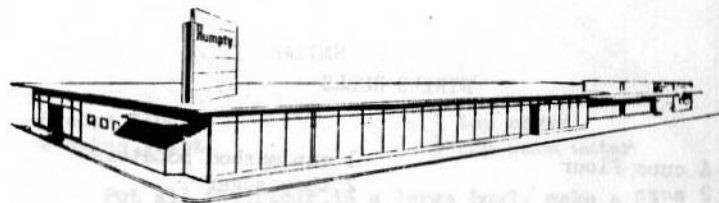
## BUTTER HORN ROLLS

1 cake yeast  
1 cup warm milk  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  cups flour, sifted

$\frac{1}{2}$  cup butter  
3 eggs, beaten  
1 tsp salt

Dissolve yeast in half of the milk and add sugar, stirring well. When yeast is dissolved, add eggs and beat with dover beater. Soften butter in other half of milk and cool to luke-warm. Then add alternately with salt and flour until soft dough. Turn onto board and knead lightly for a few minutes. Place in a greased bowl and set in warm place to rise. When double in bulk, turn onto cloth covered board, lightly floured, and roll out to  $\frac{1}{4}$ " thick. Cut horn shaped.





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## ROLLS

1 cup milk, scalded  
 $\frac{1}{2}$  cup sugar  
2 cakes fresh yeast  
 $\frac{4}{8}$  cups flour

$\frac{1}{2}$  cup shortening  
1 tsp salt  
2 well beaten eggs

Combine milk, shortening, sugar and salt. Cool to lukewarm, soften yeast in this mixture. Add eggs and flour and mix to a soft dough. Knead on lightly floured board until smooth, about 10 minutes. Place in greased bowl, cover with a damp cloth, let rise in 85° temperature until double in bulk. Punch down and turn out on lightly floured board and knead until smooth. Shape into little balls about the size of golf balls and dip each into melted sugar then into sugar nut mixture.

Sugar nut mixture:

1 tsp cinnamon  
 $\frac{1}{2}$  cup chopped nutmeats

$\frac{1}{2}$  cup sugar

Arrange these balls of dough in a well greased angel food cake pan, leaving a little space around each to allow for the second rising. To do this properly, arrange one layer then cover the space with the next layer, etc. until all are arranged in the pan. Cover with damp cloth and let rise a second time in 85° temperature. When ready, bake in 375° oven until golden brown - about 45 minutes. Allow to cool a few minutes after removing from oven. Then invert pan over a platter and let stand until cool; then lift pan up. These are especially good when served warm.



Jennie Katz

## ROLLS

1/4 cup shortening }  
1 t salt } Mix thoroughly and set aside  
1/4 cup sugar } to cool.  
1 cup boiling water }

Dissolve one yeast cake in 3/4 cup lukewarm water and add with 1 egg (beaten) to above mixture when cool. Then, stir in 4 cups sifted flour. This makes a stiff batter. Set in icebox until ready to use.

Pour on floured board and knead only enough to keep from sticking to your hands. Form desired rolls, let rise 2 1/2 to 3 hours. Cook in hot oven 350°



Mrs. Justin Gardner

## CLOVER LEAF ROLLS

1 cake yeast  
1/4 cup sugar

1 cup milk  
1/4 cup crisco

Heat the above ingredients together and when thoroughly mixed allow to cool. Dissolve the yeast in warm water and add to the milk mixture. Then add enough flour for their batter and allow to stand until the mixture bubbles up - usually about one hour. Then sift:

1 cup flour  
1/2 tsp salt  
1/2 tsp baking powder  
pinch of soda

Add these ingredients to the yeast mixture. Then add sufficient flour to make a moderately stiff dough. Let rise until doubled in size. Roll the batter into small balls and place 3 in each cup of a well greased muffin tin. Let rise and brush with melted butter. Bake in a 375° oven for 20 minutes.

Mrs. Joe Kamenesky

## HONEY-BRAN MUFFINS

1 1/2 cups flour  
1 tsp salt  
1 1/4 cups milk  
3 tbsps melted shortening

4 1/2 tsp baking powder  
1/4 cup honey  
1 egg, slightly beaten  
1 1/2 cups bran flakes

Sift flour; measure; add baking powder, salt and sift again.

Combine milk, honey and bran flakes; let stand until most of the liquid is absorbed by the bran. Add egg and melted shortening (slightly cooled). Add flour mixture and stir just enough to moisten the dry ingredients. Do not beat.

Fill greased muffin pans 3/4 full and bake in hot oven (400°) for 20 to 25 minutes. Makes 15 to 18 medium-sized muffins.



Mrs. Abe Fagin

## BLUEBERRY MUFFINS

1 3/4 cups flour  
1 tsp soda  
2 tsp cream of tartar  
1 cup milk, about  
1 cup blueberries, drained  
from juice

1/4 cup sugar  
1 tsp salt  
1 egg  
1/3 cup melted shortening

Sift flour, soda, cream of tartar, sugar and salt into mixing bowl. Break egg in measuring cup, then fill cup with milk and add to the above mixture, together with 1/3 cup melted shortening. Mix lightly and fold in one cup blueberries. Bake in twelve greased muffin pans at 400° oven for 20 to 30 minutes.

Mrs. Milton Oberstein



### SOUR CREAM MUFFINS

- |                                              |                          |
|----------------------------------------------|--------------------------|
| 2 cups brown sugar                           | 2 tsp cloves             |
| $\frac{1}{2}$ cup soft crisco                | 2 tsp cinnamon           |
| 2 cups flour                                 | 2 tsp allspice           |
| 1 cup sour cream                             | $\frac{1}{2}$ tsp nutmeg |
| 3 eggs, beaten together                      | $\frac{1}{2}$ tsp salt   |
| 1 tsp soda, dissolved in a little warm water |                          |

Cream sugar and crisco. Add rest of ingredients. Bake at  $350^{\circ}$  until done. (If desired sour milk or buttermilk may be used. If so, add a little more shortening.)

Fannie Himelfarb



### PLAIN MUFFINS

- |                                     |                        |
|-------------------------------------|------------------------|
| $1\frac{1}{2}$ cups enriched flour  | 1 tbsp sugar           |
| $\frac{1}{2}$ tsp salt              | $\frac{3}{4}$ cup milk |
| 4 tsp baking powder                 | 2 well beaten eggs     |
| $\frac{1}{4}$ cup melted shortening |                        |

Sift flour with salt, baking powder and sugar. Combine remaining ingredients. Add all at once; stir until dry ingredients are moistened but not smooth. The batter will be lumpy. Fill greased muffin pans  $\frac{2}{3}$  full. Bake in a hot oven  $425^{\circ}$  for 25 minutes. This recipe makes one dozen muffins.

Mrs. Dora Danzinger

### CORN BREAD

- |                        |                   |
|------------------------|-------------------|
| 1 cup yellow corn meal | 2 tbsp sugar      |
| 1 cup flour            | 2 tbsp butter     |
| 2 tsp baking powder    | 2 tbsp shortening |
| 1 tsp salt             | 2 eggs, separated |
|                        | 1 cup milk        |

Cream butter, shortening and sugar. Add egg yolks and blend well. Sift the dry ingredients together and add alternately with the milk to the first mixture, making it the consistency of cake batter. Then fold into this the stiffly beaten whites of the eggs. Pour into well greased, hot muffin pans and bake at  $400^{\circ}$  for about 20 minutes. This recipe makes one dozen large muffins.

Mrs. B. Mulmed

### MUFFINS

- |                                  |                           |
|----------------------------------|---------------------------|
| 2 eggs, well beaten              | $1\frac{1}{2}$ cups milk  |
| $1\frac{1}{2}$ tsp baking powder | $1\frac{1}{2}$ cups flour |

Beat eggs, add rest of ingredients. Bake in  $375^{\circ}$  oven for 20 minutes.

Mrs. Ben Cain



### BRAN MUFFINS

- |                                       |                                |
|---------------------------------------|--------------------------------|
| $\frac{1}{2}$ cup shortening (melted) | $\frac{1}{2}$ tsp salt         |
| $\frac{3}{4}$ cup milk                | $\frac{1}{2}$ tsp vanilla      |
| 2 eggs                                | $\frac{1}{2}$ tsp orange juice |
| $\frac{1}{2}$ cup sugar               | 1 cup bran flakes              |
| 1 cup flour                           | 3 tsp baking powder            |

Melt shortening, add milk and slightly beaten eggs. Sift dry ingredients and combine milk mixture with dry ingredients and mix slightly. Mixture should be lumpy. Add flavoring and bake about 20 to 25 minutes in a  $350^{\circ}$  oven, in a greased muffin pan.

Mrs. Harry Raskin

### SPoon BREAD

2 1/2 cups water                      2 egg yolks (slightly  
2 cups white corn meal              beaten)  
1 1/2 t melted shortening          1 1/2 cups buttermilk  
1 3/4 t salt                              1 t baking soda

Bring water to boil. Gradually stir in corn meal. Cool. Add shortening, salt, egg yolks and buttermilk which has been mixed with baking soda. Beat for 2 minutes. Fold in 2 stiffly beaten egg whites. Bake 425° oven for 45 minutes in buttered casserole. Do not open oven during entire baking time.

Mrs. Ted Greenberg



### JOHNNY CAKE

2/3 cup yellow corn meal          2 eggs  
2/3 cup milk                              1/2 cup melted butter  
1 1/3 cup flour                            1/2 cup sugar  
3 tsp baking powder                  1/2 tsp salt

Beat eggs well, add milk and melted butter. Sift together the flour, yellow corn meal, sugar, baking powder and salt. Add liquids to dry ingredients all at once and mix, DO NOT BEAT. Grease muffin tins or ring mold. Pour in batter. Bake in a 400° oven until brown -- 20 to 30 minutes.

Mrs. Nate Roisman

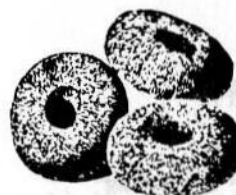
### BAGELS

1 cube butter                          4 tsp salt  
2 cups milk (scalded)              2 cakes yeast  
3 eggs (beaten)                      8-10 cups flour  
1/2 cup sugar

Dissolve yeast in 1/2 cup lukewarm water. Into scalded milk add butter, sugar and salt. When this mixture is lukewarm, add to yeast mixture. Add beaten eggs. Add 2 to 3 cups flour at a time, beating thoroughly until smooth. When mixture does not stick to fingers, it is ready to be made into bagels. Pinch off small amounts of the dough and roll into bagels.

Drop into a pan of boiling water and when bagels rise to the top turn them over and remove from water. Put bagels on cookie sheet to dry a little. When all the bagels are boiled and dried, place on stove rack in oven to bake at 400° temperature. Bake about 20 minutes or until bagel are done. This recipe makes about 30 bagel.

Mrs. Al Emmer



### DROP DOUGHNUTS

1/3 cup sugar                              1/2 tsp. cinnamon  
1 1/2 cup sifted flour                  1 egg  
2 tsp. baking powder                  1/2 cup milk  
1/2 tsp. salt                              1 tbsp. melted shortening  
1/4 tsp. nutmeg

Combine dry ingredients and seasoning. Beat egg, milk and melted shortening together. Stir lightly into dry ingredients until thoroughly blended. Drop from a teaspoon into deep boiling shortening. Fry until crisp, about 3-4 minutes. Drain on paper toweling and dust with powdered sugar.

Mrs. Milton Emmer



## PANCAKES

- |                        |                    |
|------------------------|--------------------|
| 1 cup flour            | 1 tbsp Log Cabin   |
| 1 tsp baking powder    | 1 egg, beaten well |
| $\frac{1}{2}$ tsp salt | 1 cup milk         |
| 2 tbsp butter          |                    |

Sift flour once, measure. Add baking powder, salt and sift again. Combine Log Cabin syrup, egg and milk; add gradually to flour, beating only until smooth. Add butter. Bake on hot, greased griddle. Serve with Log Cabin syrup. Makes 10 large pancakes.

Mrs. Sidney Wittels

## PANCAKES

- |                     |              |
|---------------------|--------------|
| 1 cup flour         | 1 tbsp sugar |
| 3 tsp baking powder | 1 egg        |
| 1 cup milk          |              |

Beat egg; add it to milk and stir in baking powder, salt and flour. Cook on griddle or frying pan, turning only once.



## WAFFLES

- |                           |                        |
|---------------------------|------------------------|
| 2 cups flour              | 2 eggs, separated      |
| 2 tsp baking powder       | 2 cups milk            |
| 4 to 6 tbsp melted butter | 2 tbsp sugar           |
|                           | $\frac{1}{2}$ tsp salt |

Sift flour, add baking powder, sugar and salt. Sift again. Beat egg whites until stiff but not dry. Set aside. Beat egg yolks, add milk and mix with dry ingredients with rotary beater only enough to blend them; add melted butter. Fold in the beaten egg whites last. Over-beating will toughen waffles. Bake in hot waffle iron. Makes 6 waffles.

Mrs. Herman Merson

## FLORIDA ORANGE WAFFLES

- |                                        |
|----------------------------------------|
| 2 cups all purpose flour               |
| $1\frac{1}{2}$ tsp baking powder       |
| $\frac{1}{2}$ tsp soda                 |
| 1 tbsp sugar                           |
| 1 tsp grated orange rind               |
| 2 eggs, separated                      |
| $\frac{3}{4}$ cup Florida orange juice |
| $\frac{1}{2}$ cup milk                 |
| 6 tbsp melted shortening               |
| 1 tsp salt                             |



Sift together flour, baking powder, soda, salt and sugar. Mix in orange rind. Beat the egg yolks and blend with orange juice and milk. Add to the sifted dry ingredients. Add melted shortening and mix until blended. Beat egg whites until stiff but not dry and fold into batter. Bake on a hot waffle iron. Serve hot, with orange sauce. Makes eight waffles.

Mrs. Dora Danzinger



# Cakes and Icings



Vic Lutter



STATE OF OKLAHOMA  
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OKLAHOMA CITY

### BIRTHDAY CAKE

- |                              |                          |
|------------------------------|--------------------------|
| 1½ Cups Sugar                | 2 Cups all purpose flour |
| ½ Cup shortening             | (less 2 tablespoons)     |
| 2 beaten eggs                | ½ teaspoon salt          |
|                              | 1 teaspoon soda          |
| 4 tablespoons cocoa          |                          |
| 3 tablespoons hot coffee     |                          |
| 1 teaspoon red cake coloring |                          |
| 1 cup buttermilk             |                          |

Cream shortening and sugar, add beaten eggs. Sift all dry ingredients and add to liquid mixture alternating with the buttermilk. Mix Cocoa and coffee and add to cake mixture. Add cake coloring.

Pour in well greased baking dish or pan (approximately 8½ x 11 x 2) Bake in 375 degree oven about 45 minutes or until cake pulls away from side of pan.

### ICING FOR BIRTHDAY CAKE

- 1 cup sugar
- 1 beaten egg
- 1 tablespoon flour
- 1 cup sour cream
- 1 cup ground raisins

Cook this mixture over low flame until thick and spread over top and sides of cake. Sprinkle broken pecan meats generously over the top.

*Mrs. Johnston Murray*  
Mrs. Johnston Murray



### SUNSHINE CAKE

- |                  |                       |
|------------------|-----------------------|
| 6 egg yolks      | ½ tsp baking powder   |
| ½ cup cold water | 1 tsp vanilla         |
| 1½ cups sugar    | ¾ tsp cream of tartar |
| 1½ cups flour    | 6 egg whites          |

Beat egg yolks with cold water until it foams. Add sugar and beat until creamy. Then add flour and baking powder sifted several times. Add vanilla, fold in the stiffly beaten egg whites with cream of tartar added. Bake in 300° oven for 15 minutes, then turn to 350° for about 45 minutes.

Mrs. Alex Taubman



### SUNSHINE CAKE

- |                       |                     |
|-----------------------|---------------------|
| 6 eggs                | 2 cups sugar        |
| 2 cups flour          | ½ cup boiling water |
| ½ tsp cream of tartar | 3 tsp flavorings    |

Beat egg yolks; add sugar slowly and continue beating till light yellow in color. Add flour and water alternately. Beat egg whites with cream of tartar till glossy, but not too dry. Fold into yolk mixture. Add flavorings (lemon, almond and vanilla). Pour into wet angel food pan. Bake 325° oven for 1 hour. Remove from oven and invert pan on top of coke bottle till completely cool. Cut around edges with a sharp knife.

Mrs. Norman Hirschfield

### MOTHER'S NEVER-FAIL FLUFF CAKE

6 eggs, separated       $\frac{1}{2}$  cup boiling water  
 $1\frac{1}{2}$  cups sugar      1 tsp vanilla  
 $1\frac{1}{2}$  cups flour      1 tsp baking powder  
1 tsp cream of tartar

Beat yolks well adding water, sugar and vanilla. Beat well. Add flour and baking powder. Beat whites with cream of tartar and fold into first mixture. Pour batter in pan lined with wax paper and bake for 30 minutes at 275°. Then bake for 30 minutes longer at 325°. When done, hang pan upside down until cool.

Suggestion: Serve in slices with topping of crushed pineapple or fruit cocktail folded into whipping cream or cut in half horizontally and spread with layers of vanilla ice cream.

Mrs. C.J. Fishman



### WHITE LOAF CAKE

1 cup shortening or butter      1 1/2 cups sugar  
4 eggs      3 cups flour  
3 t baking powder      juice of one lemon  
1 cup warm milk

Thoroughly cream shortening and sugar. Add eggs one at a time, beat well. Sift dry ingredients. Add alternately with juice and milk.

Bake in a 350° oven for 1 hour in a loaf pan lined with waxed paper.

Mrs. Willie Bendorf



### HARVEST MOON CAKE

$1\frac{1}{2}$  cups flour       $\frac{1}{4}$  tsp salt  
 $1\frac{1}{2}$  tsp all-phosphate      1 cup thick sour cream  
baking powder       $\frac{1}{4}$  tsp baking soda  
2 eggs      1 cup sugar  
1 tsp vanilla

Sift together flour, baking powder and salt. Combine cream and soda. Beat eggs until light; add sugar gradually, beating constantly. Add sour cream, then dry ingredients. Beat until smooth. Add vanilla.

Pour into 2 greased 8" layer cake pans. Bake in 350° oven for about 35 minutes or until done. Cool slightly. Spread orange filling between layers and on top layer.

Mrs. Doia Danzinger

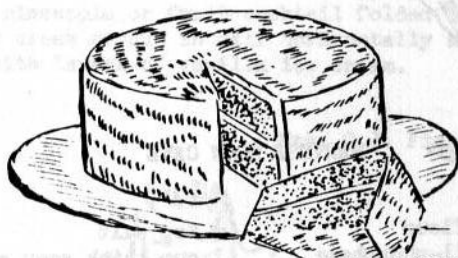


### CLABBER CAKE

- |                                  |                     |
|----------------------------------|---------------------|
| 1 cup butter ( $\frac{1}{2}$ lb) | 2 eggs              |
| 2 cups white sugar               | 2 cups clabber milk |
| $3\frac{1}{2}$ cups cake flour   | vanilla flavoring   |
| 2 tsp soda                       | salt                |
| 4 tbsp cocoa                     |                     |

Cream butter and sugar. Add unbeaten eggs. Sift dry ingredients (including cocoa) and add to the butter mixture. Add vanilla. This recipe fills two 10" layer pans. Bake at 350° for 30 minutes. It is light in color but the amount of chocolate can be increased, if so desired.

Mrs. Dave Feiger

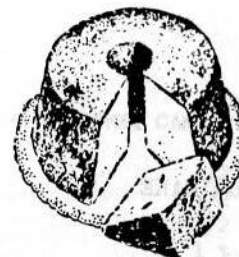


### AUNT BECKYE HEYMAN'S WONDERFUL WHITE CAKE

- |                             |                         |
|-----------------------------|-------------------------|
| $\frac{1}{2}$ cup butter    | 1 cup water             |
| 1- $\frac{3}{4}$ cups sugar | 1 tsp vanilla or almond |
| $2\frac{1}{2}$ cups flour   | 6 egg whites            |
| 2 tsp baking powder         |                         |

Cream butter and sugar. Add flour and baking powder alternately with water. Fold in stiffly beaten egg whites. Bake at 375° for 30 minutes in 2 square layer pans.

Mrs. G. A. Paul



### ORANGE CAKE

- |                                |                        |
|--------------------------------|------------------------|
| $\frac{1}{2}$ cup butter       | 1 cup sugar            |
| 2 eggs                         | 1 cup sour milk        |
| 1 tsp baking powder            | 1 tsp baking soda      |
| 1 $\frac{3}{4}$ cup cake flour | $\frac{1}{2}$ cup nuts |
| rind of 1 orange               | juice of 1 orange      |

Cream butter and sugar. Add eggs. Alternate milk with dry ingredients, which have been sifted together, a little at a time. Add orange rind and nuts.

Bake in 350° oven for 45 minutes in 8" square greased pan.

As soon as cake comes out of oven pour over cake, heated juice of one orange. Then sprinkle generously with powdered sugar.

Mrs. Nate Roisman

### ORANGE LOAF CAKE

- |                              |                                  |
|------------------------------|----------------------------------|
| 2 cups sifted cake flour     | $1\frac{1}{2}$ tsp baking powder |
| $\frac{1}{2}$ tsp salt       | $1\frac{1}{4}$ cups sugar        |
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ cup orange juice   |
| 1 tsp grated orange rind     | 2 eggs                           |

Sift together into bowl, flour, salt and sugar. Add shortening and orange juice and rind. Mix with electric mixer on slow speed for 2 minutes. Scrap bowl frequently. Add unbeaten eggs. Continue mixing 2 minutes more.

Pour into greased and paper-lined 8x4 pan. Bake in moderate 350° oven from 60 to 65 minutes.

## CARMEL CAKE

3	cups flour	5	eggs
2½	cups sugar	1	tsp soda
1	cube butter	1	tsp baking powder
½	cup crisco	4	tsp cocoa
1	cup buttermilk	5	tsp strong coffee
	2	tsp	vanilla

Cream butter, crisco, sugar. Sift flour, soda, baking powder and cocoa together. Then beat the egg whites separately and add the egg yolks to butter mixture. Add dry ingredients alternately with the buttermilk and beat. Stir with coffee and vanilla and fold in stiffly beaten egg whites. Bake in three layers in a moderate oven, 350° for 30 minutes.

## ICING FOR CARMEL CAKE

1	box powdered sugar	2	tbsp coffee
½	cube butter	1	egg yolk
2	tbsp cocoa	1	tsp vanilla

Mrs. Albert Waintroob



## HONEY CAKE

¼	cup oil	½	t baking soda
1	cup sugar	½	t ginger
1	cup honey	½	t cloves
2	eggs	1	t salt
1	cup coffee (strong)	2	t whiskey
2	½ cups flour		
2	t baking powder		

Blend oil, sugar and egg yolks. Add honey. Sift dry ingredients twice. Add dry ingredients alternately with coffee. Fold in beaten egg whites. Fold in whiskey last. Grease and line pan with wax paper. Bake 40 minutes at 350° oven.

Mrs. Jack Trachtenberg



## SPONGE CAKE

6	eggs	1	tsp baking powder
1	cup sugar	1	orange, juice of
1	cup flour		

Beat egg whites stiff, add beaten egg yolks. Add the flour, baking powder and sugar with the juice from one orange. Beat thoroughly. Put in loaf pan and bake in a moderate oven, 350° for 30 minutes.

Mrs. J. Robinson

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### O'MEALEY'S BANANA NUT CAKE

- 3/4 cup shortening
- 2 cups sugar
- 2 egg whites
- 1 tsp vanilla
- 1/2 tsp banana extract
- 1/2 tsp salt

Cream together the above ingredients until light and fluffy.

Add 1 cup mashed bananas to above mixture. Then add alternately to above mixture the following ingredients:

- 1 cup thin milk
- 3/4 cup water, cold
- 4 cups cake flour
- 3 level tsp baking powder

Add last to cake mixture:

- 3 egg whites beaten
- 1 cup pecans

Bake in layer cake pan in 350° oven.





### LAISY DAISY CAKE

- |                        |                        |
|------------------------|------------------------|
| 2 eggs                 | 1 tsp baking powder    |
| 1 cup sugar            | $\frac{1}{2}$ cup milk |
| 1 cup cake flour       | 1 tbsp butter          |
| $\frac{1}{4}$ tsp salt | 1 tsp vanilla          |

Scald the milk and add the butter. Set aside. Beat the eggs and add the sugar and vanilla. Sift the flour, salt and baking powder and add to the above mixture. Then add the warm milk and butter. Grease and flour pan well and bake for 30 minutes in a 350° oven.

### ICING FOR THE ABOVE CAKE

- |                      |                                   |
|----------------------|-----------------------------------|
| 5 tbsp melted butter | $\frac{1}{2}$ cup cream           |
| 9 tbsp brown sugar   | $\frac{1}{2}$ cup coconut or nuts |

Mix and pour over cake and put under the broiler for about 5 minutes. Watch very carefully so it will not burn.

Mrs. Joe Kamenesky



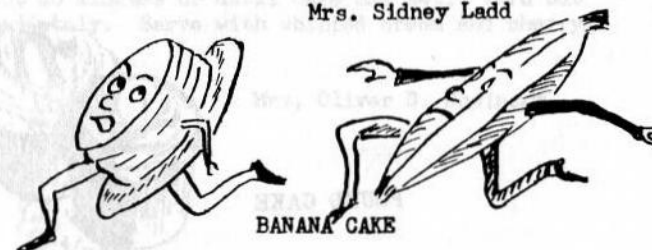
### BANANA CAKE

- |                                                   |                           |
|---------------------------------------------------|---------------------------|
| $\frac{1}{2}$ cup shortening or<br>1 stick butter | $1\frac{1}{2}$ cups sugar |
| 2 cups flour                                      | 2 eggs                    |
| 2 tsp baking powder                               | 1 tsp soda                |
| $\frac{1}{2}$ cup sour milk                       | $\frac{1}{4}$ tsp salt    |
| 1 cup chopped nuts                                | 3 mashed bananas          |
|                                                   | 1 tsp vanilla             |

Cream the shortening and sugar. Add eggs; one at a time. Beat well after adding each egg. Sift dry ingredients three times. Add alternately with milk. Add flavoring, then bananas and nuts. Bake in 8" layers at 360° for 35 minutes.

Use chocolate or orange icing. You can omit the icing, and use whipped cream and sliced bananas between layers and on top of cake.

Mrs. Sidney Ladd



- |                              |                         |
|------------------------------|-------------------------|
| $\frac{1}{2}$ cup shortening | 1 tsp. soda             |
| 1 cup sugar                  | $\frac{1}{2}$ tsp. salt |
| 2 eggs                       | $\frac{1}{2}$ cup nuts  |
| 3 mashed bananas             | 1 tsp. vanilla          |
| 2 cups all-purpose flour     |                         |

Cream shortening and sugar; add eggs and bananas. Mix. Add remaining ingredients. Grease pan and flour. Pour batter in pan and sprinkle with brown sugar. Bake in 350° oven for one hour.

Mrs. Barton Kahn

### BANANA CUPCAKES

- |                                 |                            |
|---------------------------------|----------------------------|
| 1½ cups granulated sugar        | 1 stick butter             |
| 4 tbsp buttermilk or sour cream | 2 egg yolks                |
| 2 medium-sized bananas          | 1 tsp soda                 |
| 2 cups flour                    | 1 tsp vanilla              |
|                                 | 2 egg whites, beaten stiff |

Cream sugar and butter. Add egg yolks and mix well. Add buttermilk or cream, mashed bananas vanilla, soda sifted with flour. Lastly fold in egg whites. Bake in paper cups in muffin tins. Bake in moderate oven (350°) until done. Fill cups only half full. This recipe makes 36 small or 24 large cup cakes.

Mrs. J. Urbansky



### POUND CAKE

- |                   |                   |
|-------------------|-------------------|
| 1/2 lb butter     | 1 tsp vanilla     |
| 1-2/3 cups sugar  | 5 eggs, separated |
| 2 cups cake flour |                   |

Cream butter and sugar extra well. (This is important!) Add egg yolks, one at a time, beating well again. Beat egg whites until stiff. Add to above mixture, and beat until smooth. Add flour last. Beat lightly. Bake in a 350° oven from 45 minutes to 1 hour in tube (angel food) pan, until golden brown.

Mrs. S. H. Butler

### PINEAPPLE SKILLET CAKE

- |                            |                                                             |
|----------------------------|-------------------------------------------------------------|
| 1/8 lb butter or margarine | 1 can sliced pineapple and maraschino cherries, cut in half |
| 1 cup dark brown sugar     |                                                             |

#### Batter:

- |                  |                     |
|------------------|---------------------|
| 4 eggs           | 1 tsp baking powder |
| 1 cup sugar      | ½ tsp salt          |
| 2 tbsp water     | 1 tsp vanilla       |
| 1 cup cake flour |                     |

Heat butter and brown sugar in an 8-inch heavy skillet until sugar is melted. Cool. Arrange pineapple and cherries over surface. Beat eggs until light. Beat in sugar gradually. Add alternately the water, vanilla and dry ingredients. Pour the batter over pineapple. Bake in moderate oven (350°) about 40 minutes or until cake has set. Turn out immediately. Serve with whipped cream and cherry.

Mrs. Oliver D. Rosinsky



### CREAM OF TARTAR CAKE

- |                              |                     |
|------------------------------|---------------------|
| 1 stick butter               | 1/2 cup milk        |
| 1 cup sugar                  | 1 t vanilla         |
| 2 eggs (well-beaten)         | 1 t cream of tartar |
| 1 1/2 cups sifted cake flour |                     |
| 1/2 t soda                   |                     |

Cream butter and sugar, add eggs, sifted dry ingredients alternately with milk. Add vanilla.

Bake at 350° about 30 minutes.

Mrs. Harry Sheftel

### BUTTERMILK ORANGE CAKE

1/2 cup butter      1 1/2 cup sugar  
2 well beaten eggs      1 1/4 cups buttermilk  
2 cups flour      1 tsp. soda  
1 tsp. baking powder      pinch of salt  
grated rind of 2 oranges      1/2 cup chopped nuts

Cream butter with sugar, add eggs. Add buttermilk alternately with flour, which has been sifted with the soda, baking powder, and salt. Add the rind and nuts. Pour in buttered loaf pan 6" x 10". Bake 350° oven for 45 minutes. While cake is hot, pour the following sauce over it:

Combine 1 cup sugar with the juice of 2 oranges and the juice of one lemon. Bring to a boil, and cook for 5 minutes. (May not take all of the sauce . . . just cover top of cake, don't saturate.)

Mrs. Jack Halper

### CHERRY CAKE

2 cans sour pitted cherries      4 egg yolks  
2 cups cake flour      2 tsp vanilla  
1 tsp baking powder      1 1/2 cups sugar  
1/4 lb shortening      4 egg whites  
pinch of salt  
(no liquid)

Cream shortening and sugar, add beaten egg yolks and vanilla. Sift all dry ingredients and add to liquid mixture. Fold in egg whites. Pour in greased baking dish. Drain cherries very well, reserving juice. Place cherries on top of batter before baking. Bake about 45 minutes at 350°.

To juice, add 2 tbsp cornstarch and 1 1/2 cups sugar. Cook until clear and thick - cool - spread on top of cake when cold. Put in refrigerator and serve with whipped cream and nuts.

Remove this cake from pan as soon as possible.

Mrs. Harry Sheftel

### APPLE CAKE

1 cup flour      3/4 tsp baking powder  
1/2 tsp salt      1 egg  
1/2 cup sugar      to 3/4 cup milk  
1 lb butter      2 lbs apples

Sift flour, baking powder, salt, sugar in a bowl. Cut 3/4 cube of butter into dry ingredients. Add egg and milk. Batter should be thin or not able to be rolled, hence judge quantity of milk. Pour batter into 8 or 9" pie plate. Quarter 2 lbs apples. Put in pie plate, cover with 1 cup sugar. Add cinnamon. Top with remaining bar of butter. Add more to make richer cake. Bake in 375° oven from 35 to 50 minutes. Apples must be tender and cake brown.

Mrs. F. M. Leterman



### UPSIDE-DOWN CAKE

1/2 stick butter      1 #2 can sliced pineapple  
1/2 cup brown sugar      apple  
maraschino cherries

In a 9" square pan melt the butter and sugar until syrupy. Drain pineapple and set the slices in syrup. Place a cherry in center of each pineapple slice. Pour following batter over fruit in the pan:

3 eggs, separated      1/2 tsp salt  
1 cup sugar      1 tsp vanilla  
1/2 cup pineapple juice      1 1/2 cups cake flour  
1 tsp baking powder

Beat egg yolks well. Add sugar and the cream well. Add juice and vanilla. Sift dry ingredients and add to the above mixture. Fold in stiffly beaten egg whites. Bake at 325° for 45 minutes. Turn out on plate AT ONCE.

Mrs. Wm. Trachtenberg



### DUSKY SPICE CAKE

3/4 cup margarine	1 1/2 cups sugar
3 eggs	3/4 cup sour milk
1 3/4 cups flour	1/2 tsp baking powder
1/2 tsp soda	1/2 tsp salt
3/4 tsp nutmeg	1 tsp cinnamon
2 tbsp cocoa	1 tsp vanilla
1 tsp lemon extract	1/2 cup coarsely cut-up walnuts (toasted)

Cream the shortening, add the sugar gradually. Cream thoroughly, blend in the 3 well beaten eggs. Then sift the flour once before measuring. Sift the flour, baking powder, soda, spices and cocoa. Add to the creamed mixture alternately with the sour milk.

Blend in the flavoring and the nuts. Pour into 2 well greased round cake pans. Bake for 30 minutes in a 350° oven.

Cool and ice with following icing:

6 tbsp butter	1 egg yolk
3 cups powdered sugar	1 tsp cinnamon
1 1/2 tsp cocoa	1 1/2 tbsp hot coffee



Cream the butter and blend in the egg yolk. Sift sugar, cocoa and cinnamon all together and then add to the creamed mixture alternately with the hot coffee. Beat until smooth. If necessary, add a few more drops of coffee until it spreads easily.

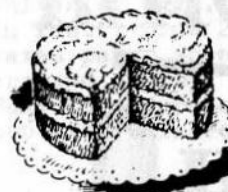
Lillian F. Spaeth

### GINGER CAKE

1/2 cup sugar	1 tsp cinnamon
1/2 cup butter	1 tsp ginger
1 egg, beaten	1/2 tsp cloves
2 1/2 cups flour	1/2 tsp salt
1 1/2 tsp soda	1 cup molasses
1 cup boiling hot water	

Cream butter and sugar. Add the rest of the ingredients, adding the boiling hot water at the last. Bake in a shallow pan for 35 minutes at 350°. Sprinkle with powdered sugar.

Rose Karchmer



### CHOCOLATE APPLE SAUCE CAKE

1/2 cup butter	1/2 tsp cinnamon
1 cup sugar	1/4 tsp cloves
3 eggs	1 tsp vanilla
1 1/2 cups applesauce	2 cups flour
1/2 cup nuts	2 1/2 tsp soda
1 cup raisins, chopped	2 tbsp cocoa

Cream butter and sugar until very light. Add eggs, well beaten, and vanilla. Sift dry ingredients and add alternately with the applesauce. Turn into a well buttered loaf pan. Bake at 350° oven for 1 hour.

Leona Trachtenberg

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## CARROT TORTEN

- 1 lb grated carrots
- 1 lb ground almonds (blanched)
- 7 large eggs, beaten separately
- 1 cup granulated sugar
- 1 lemon, juice and grated rind
- 1 tsp cinnamon
- 1 tsp cloves
- 1 tsp allspice
- 2 large tbsp cornstarch
- 1 heaping tsp baking powder
- 2 tbsp whisky
- pinch of salt (add to egg whites)
- 7 whites of eggs, beaten stiff

Add sugar to yolks of eggs and beat well. Add all other ingredients, as listed, except whites of eggs. Fold the beaten egg whites in last. Line 2 greased layer pans with waxed paper spread whipped cream between layers and on top, or use your favorite icing. Bake in moderate oven until done. Garnish top with slivered almonds.

(Mrs. J) Virgie Urbansky



## BRAZIL NUT CAKE

- 6 eggs, separated
- 1 cup sugar
- $\frac{1}{4}$  tsp salt
- 2 cups ground nuts

Use Brazil nuts for this cake. Mix the sugar, salt and nuts. Beat the egg yolk until thick and lemon color. Gradually beat in the sugar and nut mixture. Fold in the stiffly beaten egg whites. Pour into layer cake pans. Bake in a 350° oven for 30 minutes. Use 7 minute frosting between layers, on top and sides of cake. Arrange nuts on top of cake.

Mrs. Dora Danzinger

### MILTON'S CHOCOLATE CAKE

3/4 cup shortening	2 1/2 cup flour
2 cup sugar	1/2 cup cocoa
2 eggs	2 tsp soda
1 cup sour milk	1 tsp salt
2 tsp vanilla	1 cup boiling water

Cream shortening. Add sugar and cream together. Add unbeaten eggs one at a time and beat thoroughly after each egg. Sift dry ingredients together and add alternately with sour milk. Add vanilla and mix well. Then add boiling water. Pour into greased pan. Use either 9 x 13 loaf pan or 10 inch angel food pan, or three layers. Frost with fluffy white icing.

### FLUFFY WHITE ICING

2 egg whites, unbeaten	1 1/2 cup sugar
1/8 tsp salt	1/4 tsp cream of tartar
1/2 cup cold water	1 tbsp white Karo
1 tsp vanilla	Syrup

Put all ingredients except vanilla in upper part of double boiler. Place over hot water on stove. Beat 3-4 minutes with electric beaters. Add vanilla and spread on cake.



Mrs. Milton Oberstein



### CHOCOLATE WHIPPED CREAM CAKE

2 cups sifted cake flour	1/4 lb. butter
1 1/4 cups sugar	3/4 t baking soda
2 egg whites (unbeaten)	1/4 t salt
1 whole egg	1 cup milk
1 1/2 squares melted chocolate	
1 t vanilla	

Cream sugar and butter. Add whole egg and egg whites. Sift flour, baking soda and salt. Add alternately with milk to sugar and butter mixture. Add melted chocolate and vanilla. Bake 350° oven from 30 to 35 minutes in 2 layer cake pans.

### WHIPPED CREAM ICING AND FILLING

Stir together in pan:

1/2 cup sugar
4 T water
1 1/2 squares chocolate

Cook over slow flame until syrupy. Add slowly to 2 beaten egg yolks. Chill. Whip 2 cups of whipping cream. Add to chocolate mixture.

Split cooled layers of cake in half. Use whipped cream mixture between layers and top. Chill until ready to serve.

Mrs. Toby Greenberg



### MILTON'S CHOCOLATE CAKE

3/4 cup shortening	2 1/2 cup flour
2 cup sugar	1/2 cup cocoa
2 eggs	2 tsp soda
1 cup sour milk	1 tsp salt
2 tsp vanilla	1 cup boiling water

Cream shortening. Add sugar and cream together. Add unbeaten eggs one at a time and beat thoroughly after each egg. Sift dry ingredients together and add alternately with sour milk. Add vanilla and mix well. Then add boiling water. Pour into greased pan. Use either 9 x 13 loaf pan or 10 inch angel food pan, or three layers. Frost with fluffy white icing.

### FLUFFY WHITE ICING

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Mrs. Milton Oberstein



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1 1/4 cups sugar	3/4 t baking soda
2 egg whites (unbeaten)	1/4 t salt
1 whole egg	1 cup milk
1 1/2 squares melted chocolate	
1 t vanilla	

Cream sugar and butter. Add whole egg and egg whites. Sift flour, baking soda and salt. Add alternately with milk to sugar and butter mixture. Add melted chocolate and vanilla. Bake 350° oven from 30 to 35 minutes in 2 layer cake pans.

### WHIPPED CREAM ICING AND FILLING

Stir together in pan:

1/2 cup sugar
4 T water
1 1/2 squares chocolate

Cook over slow flame until syrupy. Add slowly to 2 beaten egg yolks. Chill. Whip 2 cups of whipping cream. Add to chocolate mixture. Split cooled layers of cake in half. Use whipped cream mixture between layers and top. Chill until ready to serve.

Mrs. Toby Greenberg

### MY FAVORITE CHOCOLATE CAKE

- |               |                  |
|---------------|------------------|
| 1 cup crisco  | 2½ cups flour    |
| 2 cups sugar  | 2 tsp soda       |
| ½ cup cocoa   | 1 tsp salt       |
| 2 whole eggs  | 1 cup sour cream |
| 2 tsp vanilla | 1 cup hot water  |

Cream the shortening and sugar well and all the cocoa. Continue beating while adding the whole eggs, one at a time. Sift the dry ingredients together and add alternately with the sour cream. Then add the vanilla, and last of all, add the cup of hot water and beat thoroughly. Bake in a greased and floured pan for about 1 hour, in a 350° oven.

### UNCOOKED CHOCOLATE FROSTING

- |                              |               |
|------------------------------|---------------|
| 4 tbsp butter                | pinch of salt |
| 1 egg, unbeaten              | 1/3 cup cocoa |
| 3 cups sifted powdered sugar | 1 tsp vanilla |

Cream the butter and egg. Add sugar, salt, cocoa and vanilla. If icing is too stiff, add just a little milk or cream, stirring until desired consistency.

Mrs. Jeanette Franke

### CHOCOLATE FUDGE CAKE

- |                      |                     |
|----------------------|---------------------|
| 2 sq. chocolate      | ½ cup warm water    |
| ½ cup butter         | 2 well beaten eggs  |
| 1 cup sugar          | ½ tsp salt          |
| 1 1/8 cups flour     | ½ tsp soda          |
| 1½ tsp baking powder | ½ cup boiling water |

Melt chocolate in double boiler. Add warm water and stir until thickened. Remove from fire and add butter, eggs and sugar and mix well. Add sifted flour, salt, soda and baking powder to chocolate mixture and beat well. Then add the boiling water and mix thoroughly. This batter is very thin. Pour into greased and floured cake pan and bake in 350° oven for 20 minutes. When cool, cover with your favorite icing.

Mrs. C.R. Johnson



### CHOCOLATE ANGEL-CAKE

- |                       |                  |
|-----------------------|------------------|
| 1½ cups egg whites    | 1 tsp vanilla    |
| 1 tsp cream of tartar | ¾ cup cake flour |
| ¼ tsp salt            | ½ cup sugar      |
| ¾ cup sifted sugar    | 5 tbsp cocoa     |

Beat egg whites until foamy; add salt and cream of tartar; beat to form moist, glossy peaks. Gradually fold in ¾ cup sugar. Add vanilla. Fold in flour sifted with ½ cup sugar and cocoa. Bake in 10-inch, ungreased, angel cake pan in moderate oven (325°) about an hour. Frost with fudge frosting; garnish with pecans. Serve with whipped cream.

Mrs. Max Horwitz

## CHOCOLATE CAKE

- $\frac{1}{2}$  cup butter
- $1\frac{1}{4}$  cups sugar
- 2 large eggs, well beaten
- 2 squares chocolate, melted
- $1\frac{3}{4}$  cups cake flour
- $\frac{1}{2}$  tsp salt
- 1 cup sour milk
- 1 tsp soda
- $\frac{3}{4}$  tsp vanilla

Cream butter and sugar well. Add eggs and melted hot chocolate. Sift flour and salt twice. Add alternately with buttermilk. Dissolve soda in last third of milk and stir into cake mixture. Bake at  $350^{\circ}$  from 25 to 30 minutes.

## SOFT CHOCOLATE FILLING

- 2 squares unsweetened chocolate, grated
- $1\frac{1}{4}$  cups milk
- 1 cup sugar
- $\frac{1}{4}$  tsp flour
- 2 tsp butter
- 1 tsp vanilla

Add grated chocolate to milk and melt over low heat. Beat with rotary beater until smooth. Sift sugar and flour, add small amount of chocolate milk to mixture and blend. Then heat with remainder of milk and cook until thickened. Add butter and vanilla. Beat until smooth. Cool. Spread between layers and top of cake.

Celia Blumenthal

## FAVORITE CHOCOLATE CAKE

- $2\frac{1}{4}$  cups flour
- 3 squares chocolate
- 1 tsp soda
- 1 tsp baking powder
- $\frac{1}{4}$  tsp salt
- 1 cube butter
- $1\frac{1}{2}$  cups sugar
- 1 tsp vanilla
- 2 eggs
- 1 cup buttermilk
- $\frac{1}{3}$  cup hot water

Sift flour once, then measure and mix with soda, baking powder, salt and then sift again. Cream butter, add sugar gradually, beating thoroughly after each addition. Add vanilla, then well beaten eggs. Beat until fluffy. Beat in flour mixture alternately with buttermilk. Pour boiling water over chocolate and set on low fire to melt, stirring constantly. Cool a second and pour into batter. Do not overbeat, add right along with flour and milk. Bake at  $350^{\circ}$  for 35 minutes, in loaf or layers.

## ICING

- 3 squares chocolate
- 1 large lump of butter

Melt the above together in a double boiler and add:

- 3 cups powdered sugar
- $\frac{1}{4}$  tbsp coffee

Beat until creamy.

Mrs. Lou Horwitz





### CHOCOLATE CREAM LAYER CAKE

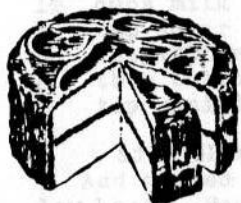
$\frac{1}{2}$ cup shortening	2 eggs
1 cup sugar	2 cups sifted cake flour
$\frac{1}{2}$ tsp salt	$2\frac{1}{2}$ tsp baking powder
1 tsp vanilla	$\frac{3}{4}$ cup milk

Combine shortening, sugar, salt, vanilla and eggs. Beat thoroughly. Add sifted dry ingredients alternately with milk, starting and ending with dry ingredients. Bake in two 8" layer pans in a 375° oven for 25 or 30 minutes. Cool. Split layers and spread with:

### "STAY-SOFT" CHOCOLATE FROSTING

$\frac{1}{3}$ cups cocoa	$1\frac{1}{2}$ cups milk
3 tbsp cornstarch	1 tsp butter
1- $\frac{1}{3}$ cups sugar	1 tsp vanilla
$\frac{1}{4}$ tsp salt	

Mix first four ingredients. Add milk. Cook until thick, stirring often. Remove from heat and add butter and vanilla. Cool and spread on layers.



Lil Weiss

### CHOCOLATE RIBBON CAKE

3 cups sifted cake flour	3 tsp baking powder
$\frac{1}{2}$ tsp salt	$\frac{2}{3}$ cup shortening
$1\frac{1}{2}$ cups sugar	2 eggs and 2 egg yolks,
1 cup milk	well beaten
3 sq. chocolate, melted	$\frac{1}{4}$ cup water
and cooled	$\frac{1}{2}$ tsp soda

Sift flour once, measure, add baking powder, salt. Now sift together 3 times. Cream butter thoroughly, add sugar and cream together until light and fluffy. Add eggs and beat well. Add flour alternately with milk, small amount at a time, beating after each addition. Add vanilla.

Combine chocolate, soda and water; mix well and cool.

Turn a generous  $\frac{1}{3}$  of batter into greased 9" layer pan. Add chocolate batter into remaining batter, stirring well until blended. Turn into 2 greased 9" pans.

Bake in 375° oven for 25-30 minutes until done.



### DISCOVERY ICING

2 egg whites	1 cup sugar
$\frac{1}{2}$ tsp cream of tartar	$\frac{1}{3}$ cup boiling water
pinch of salt	

In top of boiler stir sugar, salt and cream of tartar. Add egg whites and boiling water. Place in boiling water, turn off flame and heat for 5 minutes. Turn flame on very low heat for another 5 minutes. Remove from flame and ice cake. This icing will remain soft for 5 or 6 days.

Mrs. Albert Emmer

## RING COFFEE CAKE

$3\frac{1}{2}$  cups cake flour  
 1 tall can evaporated milk  
 4 tsp baking powder  
 $\frac{1}{2}$  tsp almond (optional)  
 1 cup butter  
 2 cups sugar  
 3 eggs  
 1 tsp salt  
 1 tsp vanilla

### Topping:

$\frac{1}{2}$  cup sugar  
 2 tsp cinnamon  
 1 cup chopped nuts

Combine butter, sugar and eggs. Beat until mixture looks like mayonnaise. Sift dry ingredients three times, then add to egg mixture alternately with the milk. Add flavorings and beat well.

Use a large ring mold pan which has been buttered and sprinkled with sugar. Pour half of batter in pan, sprinkle with half of the topping. Then add the rest of the batter and sprinkle with the remainder of the topping. Bake in a 350° oven for 40 minutes.

Mrs. Harry Raskin



## HOT MILK CAKE

$\frac{1}{2}$  stick butter  
 3 eggs  
 $1\frac{1}{2}$  cups flour  
 $\frac{3}{4}$  cup milk  
 $1\frac{1}{2}$  cups sugar  
 1 tsp vanilla  
 $1\frac{1}{2}$  tsp baking powder

Heat butter and milk together until the butter melts. Mix eggs and sugar; add liquid, then sifted dry ingredients and vanilla. (Batter will be loose). Bake in an 8" square pan for 45 minutes in a 350° oven.

### Topping:

$\frac{1}{2}$  stick butter  
 $\frac{1}{2}$  cup milk  
 $\frac{1}{2}$  tsp vanilla  
 $\frac{1}{2}$  cup brown sugar  
 1 cup coconut

Mix all ingredients together. When cake is done, spread on top and put under broiler just until coconut is toasted.

Mrs. Donald Ladinsky

## DANISH COFFEE RINGS

3 cups flour  
 1 stick butter  
 1 cake yeast  
 3 egg yolks  
 $\frac{1}{2}$  cup sugar  
 1 cup cream  
 1 tsp salt  
 $\frac{1}{4}$  cup milk

Cut butter into flour (like in pie crust). Dissolve yeast in lukewarm milk. Add sugar, salt, beaten egg yolks and cream. Add this to flour mixture. Let stand in refrigerator overnight. This makes three rings.

To make rings: Divide dough into 3 parts. Then divide each third into 3 equal parts. Roll each piece into a 12" bar, thumb thickness. Braid and place in a pan to form a ring. This makes 3 rings. Let stand and rise about 2 hours. Bake each ring about 20 minutes in a 350° oven. Cover with a thin powdered sugar icing and sprinkle with chopped nuts.

Hannah Greenberg

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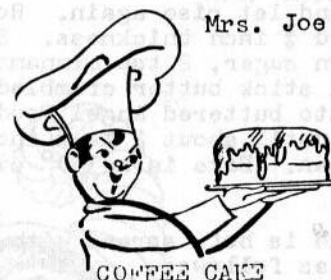
## COFFEE CAKE

- |   |              |                 |                     |
|---|--------------|-----------------|---------------------|
| 1 | cup butter   | 1/4             | tsp baking powder   |
| 2 | cups sugar   | 1               | tsp salt            |
| 3 | eggs         | 1               | tsp vanilla extract |
| 1 | cup Pet Milk | 1               | tsp almond extract  |
|   | 3 1/2        | cups cake flour |                     |

Cream butter and sugar. Add eggs one at a time and beat well. Sift the dry ingredients and add them alternately with the milk. Add the flavorings and pour into a well greased pan, filling the pan 1/2 full of batter. Then sprinkle with:

- |     |              |
|-----|--------------|
| 1   | tsp cinnamon |
| 1/2 | cup sugar    |
| 1   | cup pecans   |

Cover with the remaining batter and dot with butter. Bake in a 350° oven for 45 minutes.



Mrs. Joe Kamenesky

- |   |                   |             |            |
|---|-------------------|-------------|------------|
| 3 | cups cake flour   | 2           | cups sugar |
| 2 | tsp baking powder | 1           | cup butter |
| 1 | cup milk          | 4           | eggs       |
|   | 2                 | tsp vanilla |            |

Cream butter, add sugar and then eggs. Sift flour and baking powder, add alternately with milk to rest of batter. Add vanilla. Pour in pan, sprinkle with cinnamon, brown sugar and ground nuts on top. Bake in 350° oven for 35 to 40 minutes.

Mrs. Nate Mells



## YEAST COFFEE CAKE

- 1 cake yeast
- $\frac{1}{2}$  cup lukewarm water
- cup milk, cream or butter milk
- stick butter
- cup sugar
- tsp baking powder
- tsp soda
- 1 tsp salt
- 3 cups flour
- 1 whole egg - 1 yolk, beaten together

Dissolve yeast in luke-warm water. Scald milk, add salt, sugar, butter. Let cool. When yeast is dissolved, add to milk. Add well beaten eggs, sifted dry ingredients. Mix well. Knead on a floured board for a few minutes. Place in greased bowl, cover and let rise until more than twice in bulk. Punch down and let rise again. Roll on a floured board  $\frac{1}{4}$  inch thickness. Spread with  $\frac{3}{4}$  cup brown sugar, 2 tsp cinnamon,  $\frac{1}{2}$  cup raisins,  $\frac{3}{4}$  stick butter crumbled. Roll and place into buttered Angel Food pan. Let rise in pan until about 2 to 3 inches from top of the pan. Bake in a  $350^{\circ}$  oven for 30 minutes.

While cake is hot, spread with powdered sugar icing as follows:

- $\frac{1}{2}$  to  $\frac{3}{4}$  cup powdered sugar
- $\frac{1}{2}$  tsp vanilla
- Enough sour cream to spread
- Sprinkle chopped or ground nuts on cake.

Do not remove cake from pan until cool.

Mrs. Ted Greenberg

## SCHNECKEN

- 1 cake yeast
- $\frac{1}{2}$  cup warm milk
- 2 cups flour
- $\frac{1}{4}$  tsp salt
- $\frac{1}{2}$  cup margarine
- 2 egg yolks, beaten
- 2 tbsp sugar

Melt yeast in warm milk. Cut margarine up like pie dough. Add sugar to egg yolks and add this to milk and flour mixture. Place in refrigerator overnite. Add flour if necessary. Take part of the dough and roll out thin. Spread preserves, sugar, raisins, cinnamon, roll up and cut in  $\frac{1}{2}$ " thick pieces. Put butter and brown sugar in bottom of pan. Put pieces of butter on top of each cinnamon roll. Let stand 1 hour or more and bake in a  $350^{\circ}$  oven for 30 minutes.

Mrs. Charles Futor



### YEAST COFFEE CAKE

3 cups flour  
1 tsp salt  
stick butter-melted  
3/4 cup sugar  
1/2 cup warm milk

2 cakes yeast  
2 eggs  
2 heaping tbsp sour  
cream

Make a sponge with the flour, yeast and 1/2 cup warm water. Cover well and set in warm place to rise for one hour. Add the rest of the ingredients and mix with spoon until dough is sticky (like gum). Cover well and let rise 1 hour. Grease a shallow baking pan, pour in dough. Top with cinnamon and sugar and cover well. Let rise one hour. Bake in 350° oven for 45 minutes.

Mrs. Barney Fishbein



### BAKING POWDER COFFEE CAKE

2 cups sugar  
1 cup milk  
1/2 cup butter  
4 eggs

3 cups cake flour  
(sift once and measure)  
2 tsp baking powder

Cream butter, add sugar and cream thoroughly. Add well beaten yolks, then sifted dry ingredients alternately with milk. Fold in stiffly beaten whites. Pour into well greased angelfood cake pan. Spread top with:

1/2 cup sugar  
1 tbsp cinnamon  
1/2 cup chopped nuts

Then melt 3/4 stick butter and pour over top of cake. Bake in 350° oven about 1 hour.

This must be removed from pan while hot.

Mrs. Harry Sheftel

### CHEESE CAKE

#### Crust:

Roll vanilla wafers fine. Mix with melted butter. Set aside part of the mixture to sprinkle over top. Butter a spring form well. Spread and press crumbs on bottom and sides of spring form.

#### Filling:

1 1/2 lbs cottage cheese  
1 tsp salt  
5 egg yolks  
juice of 1 lemon  
5 egg whites, beaten  
stiff

4 tbsp cornstarch  
1 cup sugar  
1 tsp vanilla  
1 pint thick sour cream

Put cheese through ricer. Add cornstarch, salt and sugar. Mix and stir in yolks. Add cream, beating well until it is smooth. Add lemon juice, vanilla. Last fold in beaten egg whites.

Place at once in spring form lined with the cookie crust. Bake for 1 hour in 350° oven.

Turn off fire and open oven door and allow cake to cool before removing.



Mrs. Barton Kahn

### LEMON CHEESE CAKE WITH A FRUIT TOPPING

Use graham cracker crust. Fill with the following Lemon Cheese Filling:

- 1 package lemon pie filling
- 1 egg
- 1 3/4 cups water
- 1/2 cup sugar
- 1/8 tsp salt
- 1/2 lb cream cheese (Phila.)

Combine 1 package lemon pie filling with beaten egg, water, sugar and salt. Stir well. Cook over moderate heat until mixture boils and thickens; stir constantly. Mash cream cheese. Stir in lemon mixture; beat with rotary beater until smooth. Pour into crust; chill until firm.

Strawberry topping to be spread over above filling:

- 1 tsp unflavored gelatin
- 1 tbsp cold water
- 1 12-oz box frozen strawberries, defrosted

Soften gelatin in water. Drain fruit thoroughly. Measure 1/2 cup of the juice. (Add water if necessary to make 1/2 cup) Add gelatin to juice. Place over low heat and stir until gelatin dissolves. Chill until slightly thickened. Add berries; spread over cheese filling. Chill until set.

Frozen raspberries, blueberries, and peaches may be used instead of strawberries.

Make pie in a 9-inch cake dish.

Mrs. Sidney Ladd

### VELVET CHEESE CAKE

- |                                          |                                            |
|------------------------------------------|--------------------------------------------|
| 1/2 cup butter or margarine,<br>softened | 1/2 cup powdered sugar                     |
| 1 pkg zwieback, crushed                  | 3 tbsp flour                               |
| 1 tbsp grated lemon peel                 | 2 1/2 lbs cream cheese<br>(bought in bulk) |
| 1 3/4 cups granulated sugar              | 1/2 tsp vanilla                            |
| 1 1/2 tsp grated orange peel             | 5 eggs, unbeaten                           |
| 2 egg yolks                              | 1/2 cup sour cream                         |

Grease bottom and sides of 9" spring-form pan with a little of the butter. Combine remaining butter, zwieback crumbs, powdered sugar and 1/2 tsp grated lemon peel. Mix well and press on bottom and sides of spring-form, reserving about 1/3 cup for the top.

Combine cream cheese, granulated sugar, the flour, remaining lemon peel, orange peel and vanilla. Beat until smooth and fluffy. Add one egg at a time, stirring in lightly. Add egg yolks one at a time. Stir in sour cream. Spoon into spring-form, spread evenly.

Sprinkle remaining crumbs on top and bake in a very slow oven, 250° for one hour. Turn off heat, leave in oven one hour longer. Remove from oven. Let cool slowly to room temperature. Chill. Yield: 12 to 16 servings.

Mrs. Louis Bendorf

### CHEESE CAKE

- |                    |                    |
|--------------------|--------------------|
| 2 lbs cream sheese | 4 tsp lemon juice  |
| 1 1/2 cups sugar   | rind of 1 lemon    |
| 6 eggs             | 1 tsp vanilla      |
| 1/2 cup flour      | 2 cups sweet cream |

Cream the cheese and add sugar gradually. Beat the eggs two at a time and add to mixture. Add the flavoring, juice and rind of the lemon. Add the flour and pour cream into mixture. Then butter 2 lb spring-form and line with crushed zwieback crumbs (4 or 5 will do). Pour mixture in gently and preheat the oven to 450°. Bake at 350° for one hour. Allow to remain in oven for one hour with the door closed and for a half hour longer with the door open. When the cake is cool, remove rim of spring form.

Mrs. Norman Hirschfield



# DATE NUT CAKE

1 cup nuts  
1 cup dates  
1/2 cup butter  
1 tsp vanilla  
1 cup boiling water

2 cups flour  
1 1/2 cups sugar  
1 egg  
1 tsp soda

Cut dates, add soda, then water. Cream butter and sugar. Add unbeaten egg and mix well. Add flour and dates alternately, then add vanilla and nuts. Bake in pan lined with wax paper. Put in a cold oven and for 15 minutes bake very slowly, then turn blaze up a little. Bake at least 1 hour.



Mrs. Albert Edelstein

# MOCK CHEESE CAKE

1 stick butter  
2 t sugar  
dash of salt  
1 cup fresh milk  
1 can condensed milk  
(15 oz.)  
6 vanilla wafers, crushed

1/2 cup flour, sifted  
1 t baking powder  
4 eggs, separated  
3 t lemon juice  
1 1/2 t grated lemon  
rind

Cream butter, add dry ingredients. Blend. Add 1 egg yolk, 1/2 cup milk and stir for two minutes. Pat into large 12" pie plate.

## Filling:

Mix 3 egg yolks with 1/2 cup milk. Add condensed milk, lemon juice, rind, beaten stiff egg whites and fold into mixture. Pour into pie plate. Sprinkle top with wafer crumbs.

Bake until knife comes out clean. Remove from oven and cool.

Mrs. Sam Davis

# FANNIE'S SPECIAL OCCASION RAIZEN CAKE

2 cups raisins  
2 tsp cinnamon

2 cups water  
2 tsp soda

Cook raisins and water until there is 3/4 cup of liquid remaining. Then strain the liquid from the raisins and to it, add the cinnamon and soda, and set aside to cool.

1 cup shortening  
2 cups brown sugar  
6 eggs

3 cups bread flour  
2 tsp baking powder  
1 cup chopped nuts,  
if desired

Cream shortening and sugar until very light. Add eggs, one at a time, and continue beating well after each addition. Sift flour with the baking powder three times, and add this alternately with the raisin-juice mixture. Beat well during this process. Fold in the raisins very carefully, and then the chopped nuts, if they are used.

Grease a 10 x 14 x 2 pan and place ungreased wax paper on the bottom only of the pan. Pour in the batter and bake for one hour, or until done, in a 325° oven. When done, loosen the edges of the cake from the pan and invert on cake rack to cool.

Mrs. Phillip Raizen

## ROMANY FIG CAKE

2 egg yolks, unbeaten      2 tsp baking powder  
2 cups sifted cake flour     $\frac{1}{2}$  tsp salt  
 $\frac{1}{3}$  cup butter                 $\frac{3}{4}$  cups brown sugar  
 $\frac{3}{4}$  cup milk                    (firmly packed)  
1 tsp vanilla

Sift flour, baking powder and salt three times. Cream butter, add sugar gradually and cream together. Add yolks and beat well. Bake in 375° oven for about 25 minutes.

Mrs. Sol Frank

## DATE LOAF

1 cup Dates                    1 cup bread crumbs  
1 cup Nuts                    1 cup sugar  
1 cup Milk                    1 egg

Steam all the above ingredients for one hour in a double boiler. Shape into a loaf on wax paper. Chill and serve with whipped cream.

Myrtle Feenberg

## DATE AND NUT BALLS

3 egg whites                     $\frac{1}{2}$  lb nuts  
1 cup sugar                    1 lb dates  
pinch of salt



Mix by hand unbeaten egg whites and sugar. Add nuts and dates which have been chopped. Add salt. Roll into balls the size of a walnut. Put in large pan and bake slowly for about 15 minutes. Let stand in pan until cool.

## STRUDEL

2 eggs                            3  $\frac{1}{2}$  cups of flour or  
 $\frac{1}{2}$  cup water                    more if needed  
 $\frac{1}{2}$  cup of Wesson oil      2 tsp. sugar  
 $\frac{1}{2}$  tsp. salt

Mix all ingredients in one mixing bowl. Divide dough into four or five parts.

Roll thin on a dry cloth sprinkled with flour. Then cover with mixed preserves, raisins, nuts. Sprinkle with sugar and cinnamon lightly and with vanilla wafer crumbs to keep preserves from running.

Roll strudel (this can be done easily by raising up one end of the cloth and loosening the dough). Place on oiled cookie sheet and brush with oil. Bake for 45 minutes in 350° oven.

Mrs. B. Cain

## DOUGH FOR OPEN FRUIT CAKE

1 cup flour                     $\frac{1}{2}$  lb butter  
1 tbsps sugar                    1 egg  
pinch of salt

Sift the flour and sugar together. Cut in butter and add the egg yolk and salt. Place mixture in refrigerator for a few hours. Butter a glass rectangular pan or pudding dish and spread dough by patting down with the fingers. Lay in fruit, which has been mixed with sugar and cinnamon. Bake for 1 hour in a 350° oven.

Mrs. Norman Gerry

#### ORANGE FILLING

- |                         |                   |
|-------------------------|-------------------|
| 1 1/4 cups orange juice | 3 Tbsp cornstarch |
| 1 egg yolk, beaten      | 2 Tbsp butter or  |
| 1/4 cup sugar           | margarine         |
| 1/2 cup Karo syrup      | dash of salt      |

Add 1/4 cup of the orange juice to the beaten egg yolk. Add sugar, syrup and cornstarch. Mix well. Heat remaining orange juice and add to the egg mixture.

Cook over hot water, stirring until thickened. Cover and cook 5 minutes longer. Remove from heat and add butter and salt.

Mrs. Dora Danzinger

#### CHOCOLATE WONDER FROSTING

- |                                          |
|------------------------------------------|
| 1 pkg Philadelphia Cream Cheese          |
| 2/3 tbsp milk, or cream                  |
| pinch salt                               |
| 2 cups confectioners sugar (sifted)      |
| 2 squares unsweetened chocolate (melted) |

Soften cheese with milk. Add the sugar, melted chocolate and salt. Blend until very smooth.

Sonia Gold

#### MOCHA ICING

- |                                                    |
|----------------------------------------------------|
| 1 cup strong coffee                                |
| 1 small package marshmallows                       |
| Melt and put in refrigerator over night            |
| Whip small bottle of sweet cream. Whip into the    |
| coffee and marshmallow mixture. Put between layers |
| and top of cake.                                   |

Mrs. H.J. Teller

#### RICH LEMON FILLING

- |                 |                         |
|-----------------|-------------------------|
| 3/4 cup sugar   | 1 egg, well beaten      |
| 4 T flour       | 2 T butter              |
| 1/2 cup water   | 1/2 T grated lemon peel |
| 4 T lemon juice |                         |
| dash of salt    |                         |

Combine sugar, flour, and salt in double boiler, mixing thoroughly. Add water, 2 tablespoons lemon juice and egg; blend. Place over boiling water and cook until thick and smooth. Stir vigorously. Continue cooking 6 minutes; stir occasionally. Remove from boiling water; add butter, remaining lemon juice and peel. Cool.

#### LEMON BUTTER SAUCE

- |                |                  |
|----------------|------------------|
| 1/4 cup butter | 2 lemons         |
| 1 cup sugar    | 1 tsp lemon rind |
| 3 eggs         |                  |

Cream butter and sugar, beat eggs slightly and add to butter and sugar. Whip until light. Add the strained juice of lemons and the grated lemon rind. Cook until mixture thickens. (Do not overcook.) Makes a delicious sauce when used over pound cake or any favorite butter cake.

Mrs. Howard Poyner



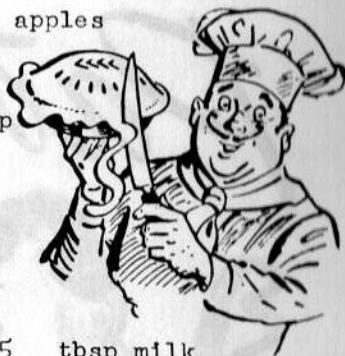
# Pastries



# and Tarts

## APPLE PIE

- 2 cups cooked, sliced, apples
- 2 tbsp flour
- 1/2 cup orange juice
- 1/4 tsp nutmeg
- 2 tbsp white corn syrup
- 1/8 cup melted butter
- 1/2 cup sugar
- 2 tsp cinnamon



For crust:

- 1 1/2 cups flour
- 6 tbsp crisco
- 5 tbsp milk
- salt

This makes two crusts for the pie.

Minerva Shoshone

## DEEP-DISH APPLE PIE

- 1 dozen apples
- 1 cup brown sugar
- 1 cube butter
- 1 1/4 cups flour
- 1 tsp cinnamon

Line a deep baking dish with apples that have been peeled and finely sliced. Cover with other ingredients that have been blended together. Bake in a 400° oven for 45 minutes. Serve warm.

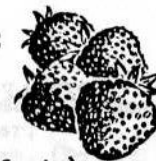
Mrs. Milton Emmer

## APPLE PIE

- 6 cups apples
- 1 1/2 cups sugar
- 3 tbsp flour
- 3/4 tsp nutmeg
- 3/4 cup orange juice
- 1/2 cup butter, melted

Prepare apples; chop coarsely; add sugar, mixed with flour and nutmeg; add orange juice and butter; mix lightly. Fill pastry-lined pan. Top with lattice (or plain) crust. Bake in hot oven, 450° for 15 minutes, then in moderate oven, 325° for 45 minutes.

## STRAWBERRY GLAZE PIE



1 9-inch pie shell

- 3 1/2 cups fresh hulled strawberries (1 qt.)
- 3/4 cup sugar
- 2 tbsp cornstarch
- 1/4 tsp salt
- 1 cup water

Line baked shell with strawberries. Combine sugar, cornstarch, salt and water. Cook over low heat slowly until thickened and clear (about 10 to 15 minutes). To glaze add two or three drops of red food coloring. Pour glaze over the strawberries. Chill. Just before serving, garnish with whipped cream and whole berries.

Mrs. Joe Singer



## GLAZED BLACKBERRY PIE

- 1 pie shell (baked)
- 1 3-oz pkg cream cheese
- 3 tbsp cornstarch
- 1 qt blackberries
- 1 cup sugar
- whipped cream

Wash 1 quart blackberries or any berries in season. Line pie plate (large) with crisp baked pie shell. Then add 1 pkg cream cheese, softened, coating pie shell with cheese mixture. Then add half of berries (whole) over cheese mixture. To other half of berries and juice, add 1/2 cup water. Bring mixture to boil, strain, measure to 1 1/2 cups. Bring mixture to boil again, slowly adding sugar and cornstarch, stirring constantly. Cook slowly for 10 minutes. Cool, then pour thickened cool mixture over berry mixture in pie shell.

Serve with whipped cream.

Mrs. Sam Davis

### PINEAPPLE FLUFF PIE

2½ tbsp cornstarch      3 egg whites  
 ½ cup water              ¼ tsp salt  
 1 cup pineapple juice   1 chocolate cookie shell  
 ¾ cup sugar              whipped cream  
                                  1 cup drained pineapple, crushed

Blend cornstarch and water. Add pineapple juice and ½ cup sugar. Cook slowly until thickened, stirring constantly. Add pineapple and cook a few minutes longer. Combine egg whites and salt and beat until foamy; add remaining sugar gradually, beating until stiff. Fold into pineapple mixture and pour into crumb shell. Cool. Spread with whipped cream. Makes 1 (9") pie.

Mrs. Richard Fleischaker

### CHOCOLATE SUNDAE PIE



1½ cups milk  
 3 egg yolks  
 1 cup sweetened whipped cream  
 ¼ tsp nutmeg  
 ¼ tsp vanilla  
 1/8 tsp salt  
 3 egg whites, beaten stiff  
 1 tbsp gelatin  
 3 tbsp cold water  
 ½ cup sugar  
 ¼ cup unsweetened chocolate

Heat milk in double boiler. Beat egg yolks. Add the nutmeg, sugar and salt and pour hot milk gradually over the egg mixture. Return to double boiler and cook until consistency of thick cream. Remove from fire and add gelatin, which has been soaking in the cold water. Add vanilla and cool. When cool and ready to set, beat until light and add the beaten egg whites. Pour into shell. When cold, cover with the whipped cream and sprinkle with the grated chocolate.

### BANANA CREAM PIE

Roll 1¼ graham crackers into fine crumbs. Combine with ½ cup sugar and ½ cup soft butter. Line 9-inch pie plate with this mixture. (Do not make it into a thick crust) Chill.

#### Filling:

½ cup sugar	2 egg yolks, slightly beaten
6 tbsp flour	1 tbsp butter
¼ tsp salt	½ tsp vanilla
2 cups milk	3 large bananas

In top of double boiler, combine sugar, flour and salt. Add milk slowly, mixing. Cook over boiling water, stirring until thick. Continue cooking for 10 minutes, stirring occasionally. Into beaten egg yolks, stir small amount of hot mixture, then pour back into remaining mixture stirring constantly. Add butter, vanilla. Cool.

Slice bananas into chilled shell, cover with filling. Then spoon lightly on pie the following topping:

½ pint whipping cream  
 1 tbsp sugar  
 1 tsp almond flavoring



Mrs. Sam Janger

### COCONUT CREAM CHIFFON PIE

¾ cup shredded coconut	1 tbsp gelatin
¼ cup cold water	½ cup sugar
3 eggs, separated	¼ tsp salt
1 tsp vanilla	1 cup scalded milk
2 cups heavy cream	1 baked pie crust

Sprinkle gelatin in cold water. Combine egg yolks, sugar, salt and vanilla. Add to hot milk. Cook in double boiler until mixture coats spoon. Add gelatin to hot mixture, stirring until dissolved. Chill until syrupy. Fold in stiffly beaten egg whites and 1 cup whipped cream. Pour into crust-lined pan and chill.

Top pie with remainder of whipped cream and sprinkle with coconut.

Mrs. Alex Schwartz



# COMPLIMENTS

OF

*Bishop's*

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OF NATIONAL FAME

DINE OUT - IT'S FUN!

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FROZEN LIME PIE

2	eggs	1	cup milk
1/2	cup sugar	1/3	cup lime juice
1/2	cup corn syrup	1	cup cream
	1 tsp grated lime rind		

## Crust:

1 1/2	cups graham cracker crumbs
1/4	cups confectioners sugar
1/4	tsp cinnamon
1/4	cup melted butter

Beat eggs until thick and lemon colored. Add sugar gradually, continuing to beat. Stir in remaining ingredients. Tint mixture a delicate green with food coloring. Pour into the freezing tray and freeze until firm. Then remove to a chilled bowl and beat with rotary beater until light and smooth but not melted.

Put the prepared graham cracker crust into a glass pie pan. Pour the lime mixture into the crust. Top it with some crumbs. Return the pie to the freezing unit and freeze until firm. Serves 6.

Mrs. Raymond Friedlander

## APPLESAUCE PIE

- 1 graham cracker crust
- 1 pkg any flavor gelatin
- 2 cups of applesauce

Pour applesauce into sauce pan. Heat and gradually add gelatin to heated applesauce to melt gelatin. Pour into already chilled pie crust and refrigerate to jell. Good topped with whipped cream.

Recipe excellent because it requires no cooking. . . good for brides and on hot summer days.



Mrs. I.J. Lappin

## CHOCOLATE ICEBOX PIE

- |                                              |               |
|----------------------------------------------|---------------|
| 3 squares unsweetened chocolate              | 2½ cups milk  |
| 2 egg yolks, slightly beaten                 | 1 cup sugar   |
| 1 baked 9" pie shell or graham cracker crust | ½ tsp salt    |
|                                              | 2 tbsp butter |
|                                              | 1 tsp vanilla |
|                                              | 6 tbsp flour  |

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour and salt; add three or four tablespoons chocolate mixture to dry ingredients and mix so all lumps are out. Then add to remaining chocolate mixture in double boiler and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Add egg yolks slowly stirring vigorously. Cook two minutes longer. Add butter and vanilla. Cool. Turn into pie shell. Keep in refrigerator several hours before serving. Just before serving whip ½ pint of whipping cream with few drops of red coloring. Put on pie and top with crushed graham cracker crumbs.

Mrs. Max Horwitz

## GRAHAM CRACKER MOCK LEMON PIE

- |                      |                         |
|----------------------|-------------------------|
| 2 pkgs lemon gelatin | 1½ cups boiling water   |
| ¾ cup sugar          | 1 lemon, juice and rind |
| 1 can Milnot         |                         |

Combine gelatin, water and sugar. Cool. Beat Milnot and lemon juice until resembling whipped cream. Fold in cooled gelatin mixture.

Take 16 graham crackers and mix together with 3 tbsp melted butter and line bottom of pyrex pie dish. Pour mixture into crust and chill 12 hours.

Mrs. Meyer Himmelfarb



## LEMON PIE

- |                         |                   |
|-------------------------|-------------------|
| 6 tbsp cornstarch       | 1½ cups hot water |
| 1½ cups sugar           | 3 egg yolks       |
| ½ cup fresh lemon juice | 2 tbsp butter     |
| ¼ tsp salt              |                   |

Mix cornstarch, sugar and salt thoroughly in sauce pan. Add hot water and cook over high heat, stirring constantly, until thick and clear. Remove from heat and add beaten egg yolks. Return to heat and cook over low flame stirring constantly for 6 minutes. Remove from heat, add lemon juice and butter. Cool. Pour into cooled baked pastry shell.

### Meringues:

- 3 egg whites
- 6 tbsp sugar
- ¼ tsp cream of tartar

Beat egg whites and cream of tartar until stiff. Gradually add sugar. Spread on pie. Bake at 400° until golden brown.

Mrs. S.D. Gordon

### THREE-WAY FLUFFY LEMON PIE

1 cup sugar  
 $\frac{1}{2}$  cup flour  
 $\frac{1}{8}$  tsp salt  
 4 egg yolks

1/3 cup lemon juice  
 1 tsp grated lemon rind  
 $\frac{1}{2}$  cups boiling water  
 2 tbsp butter

Mix sugar, flour and salt. Beat yolks well; then add juice, rind and water. Add this mixture to sugar and flour. Cook slowly, stirring constantly until the filling is thick and creamy. Add butter. Cool slightly and add one-third of the meringue. Pour in baked crust.

#### Meringue:

4 egg whites  
 $\frac{1}{2}$  cup sugar

Beat whites until stiff. Add sugar and beat until creamy. Add one-third of this meringue to lemon pie filling as per instructions above. Roughly cover top of pie with rest of meringue. Bake in 325° oven until brown.



Mrs. Sam Wasserman

### FROZEN LEMON PIE

25 vanilla wafers, rolled fine  
 $\frac{1}{2}$  cup sugar  
 1 tsp finely grated lemon rind

2 tbsp melted butter  
 3 eggs separated  
 $\frac{1}{2}$  cup lemon juice  
 $\frac{1}{2}$  pint whipping cream

Mix wafers with butter. Pat in pie shell and leave some for top. Combine egg yolks, sugar, lemon juice and rind and cook on low heat until thick. Chill. Fold in whipped cream and stiffly beaten egg whites and freeze.

Mrs. David Miller

### CHOCOLATE MARSHMALLOW ICEBOX PIE

#### Make a graham cracker crust:

18 graham crackers, crushed  
 $\frac{1}{2}$  cup sugar  
 $\frac{3}{4}$  stick butter  
 $\frac{1}{2}$  tsp cinnamon (optional)

Combine crackers with sugar; add melted butter and mix well. Press firmly onto bottom and sides of pie pan. Bake in 350° oven for 10 minutes. Cool thoroughly before adding filling.

#### Filling:

20 marshmallows  
 $\frac{1}{2}$  cup milk  
 2 squares bitter chocolate  
 $\frac{3}{4}$  cup chopped nuts  
 1 cup cream, whipped

Melt marshmallows in milk in a double boiler. Let cool; add chocolate grated coarsely and the nuts. Fold in whipped cream. Fill pie shell. Sprinkle top with graham cracker crumbs. Chill in refrigerator.

Mrs. Sidney Ladd



### CHOCOLATE MARVEL PIE

1 pkg semi-sweet chocolate  
 3 tbsp milk  
 1 tsp vanilla

2 tbsp sugar  
 4 eggs

Melt and blend together over hot water, chocolate, milk and sugar. Cool. Separate eggs, add yolks to cooled liquid ingredients; add vanilla. Fold in stiffly beaten egg whites. Pour into baked pie shell. Chill and garnish.

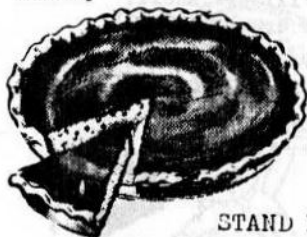
Mrs. M. Newman



## RUM CREAM PIE

- |               |                              |
|---------------|------------------------------|
| 6 egg yolks   | 1 cup sugar                  |
| 1 pkg gelatin | $\frac{1}{2}$ cup cold water |
| 1 pint cream  | $\frac{1}{4}$ cup rum        |

Make a crumb pie shell in a glass serving dish. Beat egg yolks until light and add sugar. Soak gelatin in water. Put gelatin and water over a low flame. Bring it to a boil, pour it over the sugar and egg mixture, and stir briskly. Whip cream until stiff, fold it into egg mixture and then add rum. Cool until the mixture begins to set and then pour it into the pie shell. Chill until firm. Sprinkle the top of the pie generously with shaved bittersweet chocolate curls or finely chopped pistachio nuts. Garnish with whipped cream if desired, and serve cold.



Mrs. Richard Fleischaker

## STAND BY PUMPKIN PIE

- |                                    |                                  |
|------------------------------------|----------------------------------|
| 3 whole eggs                       | cinnamon, ginger                 |
| $2\frac{1}{2}$ cups mashed pumpkin | and nutmeg                       |
| 1 cup white sugar                  | 3 tbsp butter                    |
| $\frac{3}{4}$ tsp salt             | 1 & $\frac{1}{3}$ cups warm milk |

Beat eggs, add other ingredients slowly and gradually. Put in pie shell, bake at  $425^{\circ}$  for 15 minutes and then at  $350^{\circ}$  for 35 minutes. Serve with dot of whipped cream. This recipe makes two 9" pies.

## ANGEL PIE



- |               |
|---------------|
| 4 egg whites  |
| 1 tsp vinegar |
| 1 cup sugar   |

Beat eggs until foamy, add vinegar, then sugar gradually. Beat until stiff. It is beaten enough when mix does not feel sugary when put between fingers.

Grease spring form pan and pour in mixture. Bake in  $300^{\circ}$  oven for 1 hour. Shut off fire and allow to cool in oven for 1 hour.

### FILLING:

- |                             |                         |
|-----------------------------|-------------------------|
| 3 egg yolks                 | $\frac{1}{2}$ cup sugar |
| juice and rind of one lemon | 1 pint whipped cream    |

Beat yolks until creamy; add sugar and juice and rind of lemon. Cook in double boiler until real thick. Cool. Then add  $\frac{1}{2}$  pint whipped cream. Place mixture in pie shell. Cool in refrigerator. When ready to serve, remove from pan and ice with  $\frac{1}{2}$  pint whipped cream.

Mrs. Nate Roisman

## PECAN PIE

- |                         |                       |
|-------------------------|-----------------------|
| $\frac{1}{2}$ cup sugar | 1 cup dark corn syrup |
| 3 eggs                  | 4 T butter            |
| 1 t vanilla             | 1 Cup broken pecans   |

Line a 9-inch pie tin with pastry. Flute the edge. Cook sugar and syrup until mixture thickens ( $228^{\circ}$  on thermometer). Beat eggs well, add hot syrup to them slowly, continuing to beat. Next add butter, vanilla and nuts. Pour into pie shell. Bake at  $350^{\circ}$  for 50 or 60 minutes. Serve with or without whipped cream.

Mrs. John Horwitz

## CHEESE PIE ROYALE

### Crust:

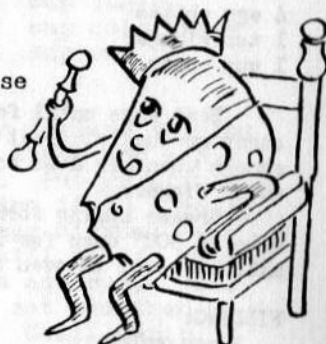
1  $\frac{1}{2}$  cups graham cracker crumbs  
1  $\frac{1}{8}$  lb melted butter  
2 tbsp sugar

### Filling:

3  $\frac{1}{4}$  lb cream cheese  
4 eggs  
1 tsp vanilla  
2 cup sugar

### Top of Pie:

3  $\frac{1}{4}$  pt sour cream  
2 tbsp sugar  
2 tsp vanilla



Have all ingredients at room temperature (70° to 75°). Pre-heat oven to 375° (moderate). For crust: add butter and sugar to crumbs, roll out and place in pie tin. For filling: beat eggs at low or medium speed, adding sugar, vanilla, and cheese. Fill pie crust up to 3  $\frac{1}{8}$ " from top. Bake 20 minutes. Sprinkle with cinnamon. Cool. Top of pie. Mix ingredients at low speed. Cover pie to crust level, bake exactly five minutes at 375°. Decorate as desired. Let pie cool, chill in refrigerator before serving.

## CREAM CHEESE PIE

2 pkg Phil. cream cheese  
3 eggs (separated)  
1 lemon (juice)  
2 tsp vanilla  
1 pint sour cream  
2 tbsp flour  
3  $\frac{1}{4}$  cup sugar

Cream cheese with sour cream, add yolks and mix thoroughly. Add juice of 1 lemon, vanilla, flour, sugar. Then add stiffly beaten egg whites.

Use graham cracker crust, reserving enough crumbs to sprinkle on top of pie. Bake at 275° for 45 minutes. Turn off oven, and leave in oven an extra 5 minutes.

Mrs. Sol Gardner

## CHEESE PIE WITH STRAWBERRY TOPPING

### Crust:

12 zweiback  
3 graham crackers  
3 tbsp soft butter  
1 tbsp sugar

Crush zweiback and graham crackers. Add butter and sugar. Line 9" pie pan with crumb mixture.

### Filling:

5 packages (1 lb.) cream cheese  
1 cup sugar  
2 eggs well beaten  
2 tsp vanilla  
1 cup sour cream  
1 tsp vanilla  
2 tbsp sugar

Beat at medium speed on mixer the cream cheese, sugar, eggs and vanilla. Pour into crust and bake 35 minutes at 350°. Cool slightly. Blend the sour cream, vanilla and sugar and spread on pie. Return to oven and bake 5 minutes at 425°. Cool slightly.

### Strawberry topping:

1 quart berries  
(optional) 3 tbsp water  
1 cup sugar  
1  $\frac{1}{2}$  tsp cornstarch  
1 tbsp water

Select the most attractive berries, slice and arrange on top of pie. Crush rest of the berries and combine with water and sugar. Simmer 10 minutes and strain. Add cornstarch dissolved in the tablespoon of water. Cook until thickened, about 5 minutes longer. When cold pour over top of pie and let set at least one hour.

Mrs. Milton Schonwald

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### ZWIEBACK TORT

6 eggs	1 tsp vanilla
1 cup sugar	1 cup ground zwieback
1 tsp baking powder	1 cup chopped pecans

Beat egg yolks slightly, adding the sugar and baking powder which have been sifted together. Then add the vanilla. Put the zwieback through the food chopped and add this to the first mixture. Then add the chopped nuts and fold this into the stiffly beaten whites of the eggs. Turn into two eight inch pie tins, which have been greased and bake for about 30 minutes in a 350° oven. Serve with whipped cream if desired.

Ray Fine





# DATE APPLE TORTE

4 cups apples 1 egg  
1 cup sugar 1 tbsp butter, melted  
1/2 cup flour 1 tsp vanilla  
2 tsp baking powder 1/2 cup nuts  
1/2 cup dates

Peel apples unless skins are tender. Cut in eighths and cut each piece in four or five pieces. Cut dates fine. Mix all together and bake in greased pan 40" in 400° degree oven. Serve hot or cold with whipped cream or lemon sauce.

Recd Yourman



DATE TORTE

1/8 lb butter 2 eggs  
1 cup boiling water 1 pkg pitted dates  
1 1/2 cups regular flour 2 tsp baking powder  
1/2 tsp vanilla 1/2 tsp almond flavoring  
1 cup broken pecans 1 cup sugar

Pour water over dates cut in small pieces, and set aside to cool. Cream butter, add sugar and then the eggs. Add the date mixture, almond flavoring. Gradually add the flour and baking powder, which have been sifted together, and then add the nuts.

Bake in a well greased pan (8 x 10 inch) in a 350° oven for 30 minutes. Cut into squares when cool and sprinkle with powdered sugar.

# KISS TORTE

6 egg whites, stiffly beaten 1/4 tsp salt  
1 cup sugar 1 tsp vanilla  
1 tsp vinegar

Blend all ingredients together. Bake in a spring form pan in a slow oven, 325° for 3/4 to 1 hour. Cool. Fill center with mixture of whipped cream and mashed strawberries.



BLUEBERRY TORTE

1/4 cup sugar 1 egg  
1 cup flour 2 tbsp milk  
1/2 tsp baking powder 1 stick butter  
pinch salt

Mix well and put into greased spring-form pan. Sprinkle bread crumbs over the bottom of dough. For the filling:

1 can blueberries (drained and spread on top of bread crumbs)

To the juice add:

1/2 cup sugar 1 egg, well beaten  
2 tsp flour lump of butter

Mix well and cook to custard consistency. Pour on the berries and add the juice of one lemon over that. Sprinkle with cinnamon. Bake for 25 minutes in a 350° oven and serve with whipped cream.

Mrs. Leo Pollock

## CHEESE TORTE

### Filling:

1½ lb cottage cheese or ¼ tsp salt  
 8 small pkgs cream cheese 1 cup sugar  
 4 eggs ¼ cup flour  
 1 tsp vanilla ½ pint cream  
 juice and rind of ½ lemon

### Crust:

1 pkg Zwieback or 1 cup sugar  
 6 oz. (ground fine) 1 tsp ground cinnamon  
 ½ cup melted butter ¼ cup ground pecans

Mix zwieback with sugar, cinnamon and melted butter. Keep ¼ mixture for top of torte. Butter spring form. Spread and press zwieback mixture on bottom and sides of spring form.

Beat eggs with cup of sugar until very light. Add salt, lemon and vanilla. Stir well. Thin cheese (not too much). Add flour and mix all together. Strain through a fine sieve and stir until smooth. Pour into spring form. Sprinkle top with remaining zwieback mixture and on top of that ¼ cup ground pecans.

Bake in a 250° oven for 1 hour. Turn heat off and allow cake to remain in oven another hour.

Mrs. Lee Kiefer

## O'MEALEY'S PINEAPPLE ICE BOX PIE

1 can Eagle Brand milk ¼ cup lemon juice  
 few drops yellow coloring pinch of salt  
 1 cup drained crushed pineapple Whipped cream

Empty milk into mixing bowl. Add yellow coloring, lemon juice, salt and stir until it thickens. Add pineapple, mix well and pour into baked pie shell. Top with whipped cream.

## FRENCH PASTRY

1 cup flour ¼ lb butter  
 1 pkg Phila Cream Cheese 1 tsp sugar

Knead together till ingredients have the appearance of pie dough. Form into roll. Put in waxed paper in refrigerator and chill overnite. Cut out in squares and fill with preserves or jam (no jelly) or a mixture of cinnamon and nuts. Fold to squares and pinch corners together. Bake at 400° for approximately 20 minutes. If desired, dip in egg whites, cinnamon and nuts. When baked, sprinkle with powdered sugar. DO NOT OVER-BAKE.

Mrs. Wm. (Gladys) Kornfeld

## DANISH PASTRY

¼ cups flour ¼ cup sugar  
 ¼ cup milk 2 cakes yeast  
 ¼ tbsp butter 3 tbsp warm water  
 ½ lb butter 2 whole eggs  
 1 tsp salt 2 egg yolks

Dissolve the yeast in hot water. Mix four tbsp of this mixture with all of the rest of the dry ingredients, as for a pie dough. Combine milk, yeast and eggs. Roll in 1/2 lb butter, three or four separate times. Put in refrigerator overnite. The next day roll out the dough about ¼ inch thick. Put in any kind of filling (i.e., nuts, cheese, raisins, jelly) and let rise until double. Bake in a 350° oven for 15 to 20 minutes. While still warm, pour over a plain icing.

Hannah Greenberg



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### CREAM PUFFS

$\frac{1}{2}$ cup Spry	$\frac{1}{2}$ cup sifted flour
1 cup boiling water	$\frac{1}{2}$ tsp salt
4 eggs, unbeaten	

Bring Spry and water to boil in saucepan. Sift flour and salt. Add to water all at once. Beat hard till mixture is thick and smooth and comes away easily from sides of pan. Remove from fire. Add eggs one at a time, beating thoroughly, after each addition until smooth. Drop from spoon 2" apart on greased cookie sheet. Bake at  $450^{\circ}$  for 10 minutes, then reduce to  $400^{\circ}$  for 25 minutes.

### FILLING FOR CREAM PUFF

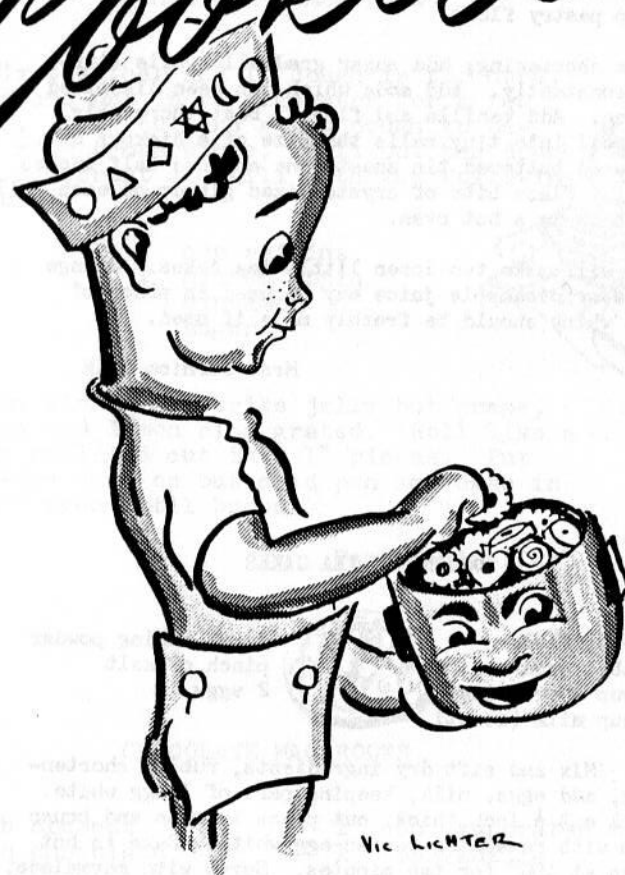
$\frac{1}{2}$ cup sugar	2 cups milk
5 tbsp flour	2 egg yolks
salt	1 tsp vanilla

Slightly beat egg yolks and set aside. Mix flour, sugar and salt. Add milk and mix well. Place over hot water and cook till thick. Stir constantly. Cool. Add vanilla. Slit each puff and fill. Dust with confectioners sugar. Whipped cream may also be used as a filling. Melt Kraft's caramels in top of a double boiler and pour over cream puffs.





# Cookies



### CHINATOWN TEA CAKES

2 T butter  
2 T crisco  
1 cup soft brown sugar  
1/8 t soda  
1 T cold, freshly made green tea  
1/2 t vanilla  
1 cup pastry flour



Cream shortening; add sugar gradually while stirring constantly. Add soda which has been dissolved in tea. Add vanilla and flour. Beat thoroughly and roll into tiny balls the size of a hickory nut. Place on buttered tin sheets one and one half inches apart. Place bits of crystallized ginger on each ball and bake in a hot oven.

This will make two dozen little tea cakes. Orange juice or pineapple juice may be used in place of tea, which should be freshly made if used.

Mrs. Bernice Falk

### SCONES - TEA CAKES

2 cups flour  
2 tbsp sugar  
1/2 cup shortening  
1/2 cup milk (scant)



3 tsp baking powder  
pinch of salt  
2 eggs

Mix and sift dry ingredients, rub in shortening, add eggs, milk, keeping part of 1 egg white. Roll out 1/2 inch thick, cut place in pans and brush top with remaining beaten egg white. Bake in hot oven at 400° for ten minutes. Serve with marmalade, jam, preserves and/or dust with powdered sugar.

Mrs. C.J. Fishman

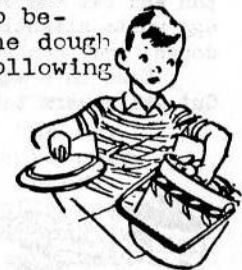
### OLD FASHIONED FILLED COOKIES

1/2 lb butter )  
1 1/4 cups sugar ) Cream together and add:  
4 eggs, beaten separately and added separately. Then add:

2 tbsp sweet cream      1/4 tsp baking powder  
4 cups flour              1/2 tsp salt  
orange and lemon rind

Mix together and if dough is too hard, knead and put in refrigerator for a few hours. Take out and allow dough to become room temperature. Roll out the dough like pie crust and fill with the following mixture:

1 cup raisins  
1 grated apple  
cinnamon  
sugar



Any kind of favorite jelly but grape, orange and lemon rind grated. Roll like a jelly roll and cut into 1" pieces. Put cut side down on buttered pan and bake in a 350° oven until brown.

Fannie Himelfarb

### CHOCOLATE MACAROONS

1/2 lb coconut  
3 sq chocolate

1 can evaporated milk  
1 tsp vanilla

Mix together coconut, melted chocolate and milk. Add vanilla. Drop from spoon onto a buttered cookie sheet and bake in slow oven.

Rose Karchmer

### CINNAMON COOKIES

- |                      |               |
|----------------------|---------------|
| 1/2 lb butter        | 2 cups flour  |
| 2 tsp cinnamon       | 1 cup sugar   |
| 1 egg (separated)    | pinch of salt |
| 3/4 cup chopped nuts |               |

Cream butter and sugar well; add egg yolk, and then the flour which has been sifted with the cinnamon and salt.

Grease the sides and bottom of an 8" square pan and pat the dough onto this pan. Beat the egg white slightly and spread over the top of the dough, and then sprinkle with the chopped nuts.

Bake in a moderate oven 350° about 25 minutes. Cut while warm into squares.

Mrs. Abe Saferstein



### HOLIDAY FRUIT BARS

- 1 can Eagle Brand Milk
- 1 lb candied fruit (either mixed fruit or candied cherries)
- 1 pkg (4 oz.) shredded coconut
- 2 cups pecans

Break pecans in pieces, cut cherries in halves. Add coconut and milk. Stir well and pour into buttered utility dish.

Bake in oven 300° for 40 minutes or until light brown.

Cool, then cut in squares.

Mrs. Paul Lieberman

### TOASTIES COCONUT COOKIES

- |       |                                 |
|-------|---------------------------------|
| 1     | cup sifted flour                |
| 1     | tsp double acting baking powder |
| 1     | tsp baking soda                 |
| 1     | tsp salt                        |
| 1     | cup butter, or other shortening |
| 1     | cup brown sugar, firmly packed  |
| 1     | cup granulated sugar            |
| 1     | egg, unbeaten                   |
| 1 1/2 | cups shredded coconut           |
| 1     | cup finely cut gum drops        |
| 2     | cups corn flakes                |
| 1     | tsp vanilla                     |



Sift flour once, measure and add the dry ingredients. Sift flour and ingredients once again. Cream shortening and add the sugars gradually. Cream until light and fluffy and add egg and beat well. Add the gum drops, cornflakes and vanilla. Beat until very well blended. Shape into small balls and place on an ungreased baking sheet. Press down with a fork and bake in a moderate oven, 350° for 15 minutes.

Beck Yourman

### POPPY SEED COOKIES

- |               |             |
|---------------|-------------|
| 3/4 lb butter | 1 cup sugar |
| 2 cups flour  | poppy seeds |
| almonds       |             |

Cream butter and sugar until dissolved; add flour and put in pan 1/4-inch thick. Top with crushed poppy seeds and almonds. Bake 20 minutes in a slow oven.

Sylvia Kalman



### FEATHER TARTS

2 cups flour	1 cup melted shortening
1 cake of yeast	(cooled)
2 egg yolks	1/8 t salt
1 cup sour cream	1 t sugar

Rub yeast into flour, add egg yolks and sour cream, then salt, sugar and shortening. Mix well and place in refrigerator overnight.

Take out next morning, roll dough very thin and cut in two inch squares. Put a spoonful of any desired fruit filling (apricot, prune, etc.) in center. Fold over to form a triangle, press edges firmly together and place on ungreased cookie sheet. Brush tops with slightly beaten egg white and bake at 375° for 12-15 minutes.

Mrs. S.J. Singer



### HONEY BUTTERBALLS

1/2 cup butter	1 egg yolk
2 tbsp (full) strained honey	1/4 tsp salt
1 cup finely chopped pecans or Brazil nuts	1 tsp vanilla
	1 cup sifted flour

Cream butter until light, stir in honey, add egg yolk and beat. Add remaining ingredients and mix thoroughly. Chill for several hour.

Shape into small balls and place on greased cookie sheet.. Bake in 300° oven for about 25 to 30 minutes until golden brown. Roll while hot in sugar (3/4 white and 1/4 powdered. Let cool and roll again.

Mrs. J.J. Aberson

### PECAN MACROONS

6 egg whites, beaten	2 cups Pecans
1 cup sugar	1 tsp vanilla

Beat egg whites very stiff and dry. Then grind find the Pecans. Mix all ingredients well together and drop by teaspoon onto a greased cookie sheet.

Place 1/2 Pecan on top of each cookie. Bake in a slow oven, 200° until set, for 10 to 15 minutes, then raise to 300° and bake until done.

Mrs. Lee Kiefer



### ALMOND SQUARES

1 cup flour	2 tbsp flour
2 tbsp conf. sugar	3/4 cup coconut
1/2 cup butter (1/4 lb)	3/4 cup chopped nuts
1 1/4 cup brown sugar	1 tsp almond extract
	2 eggs

Crumb together the first 3 ingredients. Pat into the bottom of a well greased pan about 8 x 11. Bake 10 minutes in hot oven, 400°. Mix remaining ingredients and spread on top. Continue baking for 20 minutes. Then sprinkle with confectioners sugar, if desired. Cut into squares.

Mrs. Mendel Glickman

### CHOCOLATE MACAROONS

2 egg whites  
1/8 tsp salt  
1 1/2 cups shredded coconut

1 cup sugar  
1/2 tsp vanilla  
1 1/2 squares unsweetened chocolate

Beat egg whites until stiff. Fold in the sugar and salt and beat again. Add vanilla, then work in the coconut and chocolate which has been melted over hot water.

Drop by teaspoon on a greased baking sheet and bake in a slow oven (275°) about 20 minutes. Makes about 20 cookies.

Mrs. Joe Singer



### OIL COOKIES

3/4 cup oil  
1 cup sugar  
4 cups flour (or more if needed)  
1 tsp vanilla  
poppy seeds

1/2 cup water  
2 eggs  
2 tsp baking powder  
pinch of soda  
1 tsp salt

Mix all ingredients thoroughly. Knead dough on floured board for a few minutes. Roll out to about 1/4 of an inch thick and sprinkle liberally with poppy seeds. Cut out with a cookie cutter or into squares. Bake about 15 minutes in 350° oven.

Cinnamon and sugar can be sprinkled on tops of cookies instead of poppy seeds.

Mrs. Ben Cain

### ORANGE NUTS

2 cups whole nuts  
1 1/2 cups sugar

1 orange (juice & rind)  
1 tbsp water

Cook to soft ball stage, stirring until sugar is completely dissolved. Remove from fire, stir in 2 cups whole nuts, pour onto oiled paper. Break apart.

Mrs. Chas. I. Miller

### CORALIE'S COOKIES

1 lb candied cherries (whole)  
2 pkg Baker's coconut  
2 cups nuts  
1 cup Eagle Brand condensed milk



Line pan with wax paper. Mix above ingredients together thoroughly and bake in a 350° oven for about 30 minutes or until firm in the center. Remove to cake rack, peel off waxed paper and when cool, cut into small squares.

Genevieve Goldfain

### SNOWBALLS

1 egg, beaten  
1 tbsp sugar  
1 tsp shortening

1/2 tsp salt  
1 tbsp cream  
1 tsp lemon juice  
1 cup flour (approx)

Mix butter, salt and sugar with the egg. Add the cream and lemon juice and flour to make a stiff dough. Toss on a floured board and roll very thin in pieces 3 inches long by 2 inches wide. Make slash in center and one corner through. Lower in deep fat. Fry until light brown and sprinkle with the powdered sugar.

Dorothy Wasserman

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## DATE COOKIES

1 cup farina, or cream of wheat     $\frac{1}{2}$  lb dates  
2 cups flour    dash of salt  
 $\frac{1}{4}$  lb melted butter

Cook pitted dates in a tablespoonful of butter, mashing well while cooking. Cook until soft. Let cool. Mix farina, or the cream of wheat, with flour and melted butter. Add dash of salt and knead well, adding water while kneading. The dough should be the consistency of pie dough and should be kneaded until the farina feels as soft as flour. Roll out dough on floured board; spread the cooked dates all over the dough and roll the dough, as for jelly roll. Cut into 1" pieces and bake for approximately 20 minutes in ungreased pan in 450° oven. Nuts may be added to dates, if desired, and cakes may be sprinkled with confectioners sugar and cinnamon after they are baked.

Adele Safdie

## DATE BARS

$\frac{1}{2}$ cup shortening	1 cup sugar
$\frac{1}{2}$ cup sifted flour	2 pkgs dates, pitted
$\frac{1}{2}$ tsp baking powder	1 cup nuts, chopped
$\frac{1}{2}$ tsp salt	2 eggs, well beaten

Melt the shortening and cool. (I use butter or oleo.) Sift the flour with the baking powder, salt and sugar. Combine pitted and chopped dates and nuts with the flour mixture and mix well. Beat the eggs until light and add melted shortening. Add the dry mixture and mix thoroughly. Place waxed paper in the bottom of a pan and spread the above mixture. Bake at 350° about 35 minutes or until firm in the center. Remove to cake rack, peel off waxed paper. Cut into bars and cool. Roll in powdered sugar.

Genevieve Goldfain



## APRICOT COOKIES

- 1 12-oz pkg dried apricots
- 3/4 cup sugar
- 1 cup water

Cut dried apricots in small pieces and add the sugar and water. Cook slowly for 1/2 hour or until fruit is soft. Then mix together well the following ingredients:

- 1 1/4 cups flour
- 1 1/4 cups oatmeal
- 1 lb melted butter
- 1/4 cup finely chopped nut
- 1 cup brown sugar
- 1 tsp soda

Put half of mixture in bottom of 12" low square buttered baking dish. Spread apricot mixture and lastly add the other half of the flour mixture. Bake in a 350° oven for 35 minutes. Take out of oven and allow to cool. Cut into squares.

Fannie Himelfarb



## WILLIAMSBURG COOKIES

- 1 egg white
- 1 cup brown sugar
- 1/4 tsp almond flavoring
- 1 tbsp flour
- 1 tsp vanilla
- 1/2 cup chopped nuts
- pinch of salt

Beat egg whites stiff. Gradually add the brown sugar. Dust nuts with flour and stir into mixture. Drop on greased cookie sheet by spoonfuls. Bake in very slow oven, 275° about 15 minutes. Remove from sheet when partially cool.

Mrs. Norman Gordon

## CHEESE TARTS

- 1/2 lb butter
- 4 oz cream cheese
- 1 cup flour, sifted

Cream butter with cream cheese; add flour and make a smooth dough. Refrigerate until chilled and then roll thin. Cut into squares and place a spoonful of the filling on each and seal tight. Bake in a hot oven for about 20 minutes until done.

### Filling:

- 1 cup raspberry jam
- 1 cup strawberry jam
- 1 cup orange marmalade
- 1 cup ground nuts

Combine all ingredients and mix well.

Mrs. Ann Jacobson



## SAND TARTS

- 3/4 cup shortening
- 1 t vanilla
- 1 cup nuts
- 2 cups unsifted flour
- 4 T powdered sugar
- 1 T ice water or orange juice

Cream shortening and sugar. Add ice water and nuts and flavoring, also pinch of salt. Add flour. Shape into balls and bake 8-10 minutes in high 400° preheated oven. While still hot, drop into powdered sugar to coat.

Mrs. Jack Trachtenberg

## BUTTER PECAN ROLLS

6	tblsp butter	6	tblsp flour
1	cup brown sugar	1	cup nuts
1	egg, well beaten		pinch of salt
	1/2 tsp vanilla		

Cream butter with the brown sugar. Add the egg, pinch of salt and vanilla. Then add the flour and finely chopped nuts. Drop by teaspoon two to three inches apart onto greased cookie sheet. Bake about 7 minutes at 350°. Remove from sheet as quickly as possible and curl each cookie around your finger while soft enough to roll. Makes about 5 to 6 dozen rolls.



Mrs. H. J. Teller

## PECAN PUFFS

1/2	cup butter	1	tsp vanilla
2	tblsp sugar	1	cup pecans
	1 cup cake flour		

Cream butter until soft. Add sugar, creaming until smooth. Add vanilla. Measure, then grind pecans. Sift before measuring flour. Stir pecans and flour into butter mixture. Roll dough into small balls. Place on a greased baking sheet. Bake 300° for 45 minutes. Roll puffs while hot in confectioners sugar. When cold, roll again in confectioners sugar. Makes 32 - 1 1/2" puffs.

## LEBKUCHEN

2	cups sugar	1	cup molasses
6	egg yolks	3	cups sifted flour
1	cup sweet milk	3	egg whites, beaten
3	tsp baking powder	1/4	cup citron, cut fine
1/4	lb grated chocolate	1/4	lb chopped almonds
1	tsp cinnamon	1/4	tsp cloves

Beat egg yolks well. Add sugar and beat until light and fluffy. Stir in molasses. Sift spices, baking powder and flour. Shake a little over the unblanched almonds and the citron. Add milk and flour mixture alternately. Stir in floured nuts, citron and chocolate. When thoroughly mixed, fold in the beaten egg whites. Bake in 2 greased pans for 1 hour, in a 350° oven. Ice and cut in strips when cold.

## ICING FOR LEBKUCHEN

2	egg whites	1 1/2	cups powdered sugar
---	------------	-------	---------------------

Beat the whites and then beat them into sugar. Continue beating until the icing will spread well. Ice the cakes thinly.

## PEANUT BUTTER COOKIES

1/2	cup shortening	1 1/2	cups flour
1/2	cup peanut butter	1/2	tsp baking powder
1/2	cup granulated sugar	3/4	tsp soda
1	egg	1/4	tsp salt
	1/2 cup brown sugar		

Mix shortening, peanut butter, sugar and egg together thoroughly. Stir in sifted dry ingredients. Chill dough for 1 hour. Shape dough by teaspoon into small balls. Place on greased cooky sheet. Flatten with fork dipped in flour. Bake in hot oven 375° from 8 to 10 minutes.

Mrs. S. D. Gordon

### BUTTER PECAN ROLLS

6 tbsp butter	6 tbsp flour
1 cup brown sugar	1 cup nuts
1 egg, well beaten	pinch of salt
1/2 tsp vanilla	

Cream butter with the brown sugar. Add the egg, pinch of salt and vanilla. Then add the flour and finely chopped nuts. Drop by teaspoon two to three inches apart onto greased cookie sheet. Bake about 7 minutes at 350°. Remove from sheet as quickly as possible and curl each cookie around your finger while soft enough to roll. Makes about 5 to 6 dozen rolls.



Mrs. H. J. Teller

### PECAN PUFFS

1/2 cup butter	1 tsp vanilla
2 tbsp sugar	1 cup pecans
1 cup cake flour	

Cream butter until soft. Add sugar, creaming until smooth. Add vanilla. Measure, then grind pecans. Sift before measuring flour. Stir pecans and flour into butter mixture. Roll dough into small balls. Place on a greased baking sheet. Bake 300° for 45 minutes. Roll puffs while hot in confectioners sugar. When cold, roll again in confectioners sugar. Makes 32 - 1 1/2" puffs.

### LEBKUCHEN

2 cups sugar	1 cup molasses
6 egg yolks	3 cups sifted flour
1 cup sweet milk	3 egg whites, beaten
3 tsp baking powder	1/4 cup citron, cut fine
1 lb grated chocolate	1 lb chopped almonds
1 tsp cinnamon	1/4 tsp cloves

Beat egg yolks well. Add sugar and beat until light and fluffy. Stir in molasses. Sift spices, baking powder and flour. Shake a little over the unblanched almonds and the citron. Add milk and flour mixture alternately. Stir in floured nuts, citron and chocolate. When thoroughly mixed, fold in the beaten egg whites. Bake in 2 greased pans for 1 hour, in a 350° oven. Ice and cut in strips when cold.

### ICING FOR LEBKUCHEN

2 egg whites	1 1/2 cups powdered sugar
--------------	---------------------------

Beat the whites and then beat them into sugar. Continue beating until the icing will spread well. Ice the cakes thinly.

### PEANUT BUTTER COOKIES

1/2 cup shortening	1 1/2 cups flour
1/2 cup peanut butter	1/2 tsp baking powder
1/2 cup granulated sugar	3/4 tsp soda
1 egg	1/4 tsp salt
1/2 cup brown sugar	

Mix shortening, peanut butter, sugar and egg together thoroughly. Stir in sifted dry ingredients. Chill dough for 1 hour. Shape dough by teaspoon into small balls. Place on greased cooky sheet. Flatten with fork dipped in flour. Bake in hot oven 375° from 8 to 10 minutes.

Mrs. S. D. Gordon



### CORNFLAKE COOKIES

2 egg whites  $\frac{1}{2}$  cup sugar  
2 cups corn flakes  $\frac{2}{3}$  pkg chocolate chips

Whip egg whites stiff. Add sugar, corn flakes and chips. Drop from spoon on a buttered cookie sheet.

Bake in 350° oven from 12-15 minutes.

Mrs. H.J. Teller

### CHINESE CHEWS

1 cup sugar 1 cup nuts  
1 cup flour 1 cup dates  
1 tsp vanilla 1 tsp baking powder  
2 beaten eggs  $\frac{1}{2}$  cup butter

Cream butter and sugar. Add eggs, then dates and nuts, then vanilla and sifted dry ingredients. Bake in 350° oven about 30 minutes.

Mrs. Max Horwitz

### CINNAMON ROLL COOKIES

$\frac{1}{2}$  cup butter  $\frac{1}{2}$  lb. nuts  
3 eggs 1 t baking powder  
 $\frac{1}{2}$  cup sugar Pinch of salt  
 $\frac{3}{4}$  to 4 cups flour

Put 3 cups flour and baking powder sifted together, in bowl and cream with butter. Add eggs and mix well. Add sugar, salt and vanilla. Add remaining flour, (enough to roll) roll into a thin sheet. Sprinkle with nuts and sugar and cinnamon. Make into a roll and cut in slices. Bake in hot oven.

Mrs. H.J. Lebenson

### TEA COOKIES

6 cups flour 1 tsp vanilla  
2 tsp baking powder  $\frac{1}{4}$  tsp salt  
 $\frac{3}{4}$  cup oil 1 cup sugar  
juice of 1 orange 3 eggs

Combine flour, baking powder and salt. Beat eggs and add to flour mixture. Add sugar and oil, then orange juice and vanilla. Mix well and if dough seems too firm to roll out, add a little water. Roll out to about  $\frac{1}{4}$ " thickness. Cut out in desired shape and size. Sprinkle tops with a mixture of cinnamon and sugar. Bake in 300° oven for 30 minutes or until lightly browned.

Mrs. Jeannie Horwitz



### QUICK SUGAR COOKIES

$1\frac{1}{2}$  cups sifted flour  $\frac{1}{2}$  tsp soda (scant)  
 $\frac{1}{2}$  tsp baking powder  $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  tsp salt  $\frac{1}{2}$  cup shortening  
1 egg 3 tbsp milk  
1 tsp vanilla 2 drops almond

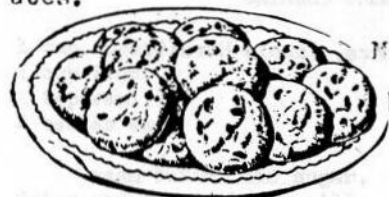
Mix flour, baking powder, salt, soda, sugar and shortening. Beat together egg, milk and flavorings and mix with other mixture. Roll, cut and sprinkle with sugar. Bake for 10 minutes, or until done. Bake on greased cookie sheet in a 300° oven.

Mrs. Richard Fleischaker

# PEANUT BUTTER HONEY COOKIES

- |                     |                       |
|---------------------|-----------------------|
| 1/2 cup shortening  | 1/2 cup peanut butter |
| 1/2 cup honey       | 1/2 tsp salt          |
| 1/2 cup brown sugar | 2 cups flour          |
| 1 egg               | 1/2 tsp soda          |

Cream shortening, honey, sugar and egg together. Add peanut butter and salt. Cream again. Add the flour which has been sifted with the baking soda. Mix well and bake by dropping teaspoonful of the dough on greased cookie sheet. Bake in 350° oven for 15 minutes.



Mrs. Alex Taubman

## RAISIN COOKIES

- |                          |                     |
|--------------------------|---------------------|
| 1 cup water              | 1 tsp baking powder |
| 2 cups raisins           | 2 tsp salt          |
| 1 tsp vanilla            | 1/4 tsp nutmeg      |
| 1 cup shortening         | 1 tsp soda          |
| 2 cups sugar             | 1 1/2 tsp cinnamon  |
| 3 eggs                   | 1/4 tsp allspice    |
| 4 cups all purpose flour | 1 cup chopped nuts  |

Boil water and raisins for five minutes. When cool, add vanilla. Cream shortening with sugar, add eggs one at a time and beat well. Add flour, sifted with baking powder, salt and nutmeg, soda, cinnamon, allspice. Add raisins and nuts. Chill dough. Drop on greased cookie sheet and bake in 375° oven from 12 to 15 minutes.

Mrs. J. J. Aberson

# BROWN SUGAR SQUARES

- |                      |                    |
|----------------------|--------------------|
| 1 box brown sugar    | 1 cup chopped nuts |
| 4 whole eggs, beaten | 1/2 tsp cinnamon   |
| 1 cup flour          | 1 tsp cloves       |
| 1 tsp baking powder  | 1 tsp nutmeg       |

Add brown sugar to beaten eggs, add sifted flour with baking powder and spices. Add the nuts and pour into oblong cake pan. Bake at 350° from 20 to 25 minutes. Cool, cut into squares, sprinkle with powdered sugar. This is a chewy cookie.

Mrs. Toby Greenberg

## HANNAH'S COOKIES

- |                      |                          |
|----------------------|--------------------------|
| 3/4 cup shortening   | 1 cup broken nutmeats    |
| 1 tsp orange juice   | 1 tsp vanilla            |
| 4 tsp powdered sugar | 1/2 tsp rum flavoring    |
| pinch of salt        | 1/2 tsp brandy flavoring |
| 2 cups flour         |                          |

Combine all ingredients in the order given. Knead until pliable and shape into balls, crescents or almonds and bake on an ungreased cookie sheet for 8 to 10 minutes high up in a 400° oven. When cool roll in powdered sugar.

Mrs. Herman Fagin

## BUTTER COOKIES

- |                      |               |
|----------------------|---------------|
| 1/2 lb butter        | 1 tsp vanilla |
| 1 cup chopped nuts   | 2 cups flour  |
| 4 tbs powdered sugar | pinch of salt |

Sift flour with salt. Cream butter and sugar. Add rest of ingredients and roll into small balls. Flatten just a little and make hole in center for jelly or half nut. Bake in moderate oven until golden brown.

Hilda Glass

# BROWNIES

2 eggs  $\frac{1}{4}$  tsp baking powder  
 $\frac{1}{3}$  cup Wesson oil  $\frac{1}{2}$  tsp salt  
 cup sugar 1 tsp vanilla  
 $\frac{1}{2}$  cup flour 1 cup nuts  
 2 sq. unsweetened chocolate, melted

Combine eggs, sugar, wesson oil. Cream thoroughly. Add melted chocolate and blend. Sift flour, baking powder and salt into the chocolate mixture. Add vanilla and nuts. Bake for 25 minutes in 400° oven.

Mrs. Herb Fertig

# MARVELOUS BROWNIES (Double Recipe)

1 cup butter 2 squares melted chocolate  
 2 cups white sugar 1 cup flour (all purpose)  
 4 eggs 1 cup ground nuts  
 1 tsp vanilla

Cream the butter and sugar. Add the eggs one at a time and blend well. Add melted butter and blend in the flour and nuts. Bake on a large cookie sheet, well greased with butter for about 25 to 30 minutes. Ice with the following thin chocolate icing.

1 square melted chocolate  $\frac{1}{4}$  cup cream  
 1 cup powdered sugar vanilla

Spread on brownies and cut them into squares.

Minerva Shoshone

# BROWNIES

2 oz. chocolate 1 cup sugar  
 2 eggs 1 cup cake flour  
 $\frac{1}{4}$  t. salt 1 cup nuts  
 $\frac{1}{3}$  Cup fat  
 $\frac{1}{2}$  t. baking powder

Beat eggs; add sugar gradually, beating until very light. Add vanilla and chocolate which has been melted with shortening. Add dry ingredients and nuts. Spread  $\frac{1}{2}$ " deep in greased, shallow pan. Bake at 350° for 25 minutes.

Mrs. John Horwitz

# CHOCOLATE BROWNIES

2 eggs  $\frac{1}{2}$  cup flour  
 2 squares chocolate 1 t vanilla  
 1 cup sugar  $\frac{1}{2}$  cup nuts  
 1 stick butter  $\frac{1}{2}$  t baking powder

Melt butter and chocolate in double boiler. Beat eggs well and add sugar, flour, baking powder and vanilla. Then stir in the melted butter and melted chocolate. Pour into greased pan (8 x 8, approximately). Sprinkle  $\frac{1}{2}$  cup nuts on top. Bake at 375° for 25 minutes. When cool cut in squares.

22

Mrs. Justin Gardner



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**HAMAN TASSEN**

5 or 6 eggs	$\frac{1}{2}$ tsp baking soda
2 cups sugar	$\frac{1}{2}$ tsp baking powder
2 $\frac{1}{2}$ pts coffee cream	$\frac{1}{2}$ lb butter
2 tsp cream of tartar	cinnamon powder

Sift dry ingredients, flour, cream of tartar, soda and baking powder 3 times. For the filling grind the following ingredients in a food chopper:

2 lbs large prunes (remove seeds)  
2 lbs apricots  
1 lb seedless raisins

Take one egg, pour into mixer with the fruits and then add 2 tbsp syrup or jelly and sugar to suit taste. Mix all this with the fruit.

Roll the Haman Tassen crust into small triangles and fill with the mixture of fruit, pulling the corners of crust up to keep triangle shape.

Grease baking pan and line with waxed paper. Let rise about 20 minutes or more. Light oven. Take one egg and beat well and brush over the Haman Tassen just before putting into oven. Put in oven for 15 minutes at 275°. Remove from bottom shelf and place on top shelf at 300° for 30 minutes.

Mrs. Sarah Sachs



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**MONDEL BREAD  
(NUT STRIPS)**

2 eggs	3/4 cup sugar
2-3 cups flour	2 tsp baking powder
1/2 tsp salt	1 tsp vanilla
1/2 tsp almond extract	1/2 cup chopped pecans
1/2 cup oil	

Beat eggs well, adding sugar gradually. Sift dry ingredients. Add to egg mixture, alternately with oil. Add flavorings and nuts. Divide dough in two parts and shape each into a loaf. If they are too sticky, add a little flour.

Bake them on a greased cookie sheet for 35 minutes in 350° oven.

When cool, cut the loaves into thin slices and sprinkle them with mixture of sugar and cinnamon and toast them in the oven for about 10 minutes.

Mrs. Morris Trachtenberg

**MONDEL BREAD**

6 eggs separated	pinch of salt
1 cup sugar	4 cups flour
3/4 cup oil	1 cup nuts
1 1/2 tsp. baking powder	1 tsp. vanilla

Beat egg whites stiff. Add sugar gradually. Mix well. Add beaten egg yolks, oil, baking powder, salt, flour, nuts and vanilla.

Mix all ingredients well, let stand for 15 minutes. Make four rolls.

Bake 15 or 20 minutes at 350° or until light brown. Remove from oven and slice while hot. Put back in pan and toast at 300°.

Mrs. Barton Kahn

# Desserts



### CHOCOLATE CHIFFON DESSERT

- |                                        |                                           |
|----------------------------------------|-------------------------------------------|
| $\frac{1}{2}$ cup nuts                 | $\frac{1}{2}$ cup chocolate cookie crumbs |
| 1 envelope plain gelatin               | $\frac{1}{2}$ cup sugar                   |
| $\frac{1}{4}$ pkg semi-sweet chocolate | $\frac{1}{2}$ cup milk                    |
| $\frac{1}{4}$ tsp salt                 | 1 cup whipping cream                      |
| 3 eggs, separated                      | $\frac{1}{4}$ cup cold water              |

Mix nuts and crumbs. Put half in bottom of spring form pan, which has been rinsed with cold water. Line bottom and sides with waxed paper. Put chocolate,  $\frac{1}{4}$  cup sugar, salt and milk in top of double boiler. Cook over hot water till blended. Beat yolks, add hot mixture slowly, beating hard. Return to double boiler, cook till thick, stirring constantly. Remove from heat. Add gelatin which has been soaked in water, stir. Chill till thickened. Beat whites stiff. Gradually add  $\frac{1}{4}$  cup sugar, beat very stiff. Fold into chocolate mixture, then fold in cream that has been whipped. Turn into pan. Top with remaining crumbs.

Mrs. Chas. I. Miller



### STRAWBERRY MOLD

- 1 pkg jello (cherry)
- 1 cup boiling water
- 1 cup juice drained from 12 oz pkg frozen strawberries
- 1 pt whipping cream

Dissolve jello in water and juice and place in a large electric mixing bowl. Allow to set until slightly congealed. Then whip at high speed until the bowl is  $\frac{3}{4}$  full. This takes about 15 minutes. Line a spring-form pan with thin slices of jelly-roll and fill the center with the above mixture. Then gently fold in the drained strawberries and the whipped cream. Let set in the refrigerator from 10 to 12 hrs. and garnish top with whipped cream and strawberries.

Dorothy Wittels

### PINEAPPLE WHIP

- 2 pkgs lemon jello
- 1 small can crushed pineapple, drained
- $\frac{1}{2}$  pint whipping cream



Prepare gelatin according to directions on package using juice of pineapple for part of the water. When gelatin congeals, whip with rotary beater. Fold in crushed pineapple and whipped cream and return to refrigerator until ready to serve. Serve in sherbet glasses topped with whipping cream and maraschino cherry or crushed graham cracker crumbs and cherry.

Mrs. Sam Bravo

# FROZEN ORANGE DELICIOUS

- |                     |                                  |
|---------------------|----------------------------------|
| 2 cups sugar        | 2 egg yolks, beaten              |
| 1 cup water         | 2 cups heavy cream               |
| 2 cups orange juice | $\frac{1}{4}$ cup grated rind of |
| 2 tbsps lemon juice | orange or candied                |
| 1 cup thin cream    | orange peel                      |

Cook sugar and water for 8 minutes, add the orange and lemon juice. Slowly add the thin cream, scalded, to egg yolks and cook in a double boiler until thick, stirring constantly. Cool and add to first mixture. Add heavy whipped cream. Freeze in ice cream freezer until crank is hard to turn. Remove dasher and add orange rind or peel. Mix thoroughly and pack. Makes 3 quarts.

Mrs. Henry Fine



# STRAWBERRY FRUIT CUP

- |                           |                            |
|---------------------------|----------------------------|
| 1 pt strawberries         | $\frac{1}{2}$ (cup coconut |
| 3 large oranges (diced)   | (fresh only                |
| 2 cups fresh orange juice | 2 bananas                  |
| $\frac{1}{2}$ cup honey   |                            |

Wash either fresh or frozen whole berries and cut in half. Place in a large bowl. Slice oranges with a sharp knife and then dice. Add freshly squeezed orange juice and grated coconut. Slice the bananas (not too thin). Put immediately into a bowl. Sweeten to taste, depending upon sweetness of the fruit, with the honey (about  $\frac{1}{2}$  cup). Chill until icy cold and serve in cold sherbert glasses.

Dorothy Wasserman

# PINEAPPLE SUPREME

- |                                 |
|---------------------------------|
| 1 small can crushed pineapple   |
| 18 marshmallows                 |
| $\frac{1}{2}$ pt whipping cream |



Place pineapple and marshmallows in top of double boiler. Cook until marshmallows have melted. Allow to cool thoroughly. Whip the cream and fold in. Make graham cracker crust for 8" pie plate. Regular pie crust may be used. Put mixture into pie crust and chill for several hours before serving.

# BAKED MERINGUE SHELL WITH ICE CREAM

- |                           |                      |
|---------------------------|----------------------|
| 6 egg whites              | 1 tsp lemon juice    |
| 1 tsp cream of tartar     | (1 qt ice cream )    |
| $1\frac{1}{2}$ cups sugar | (and desired flavor) |

Beat egg whites and cream of tartar until stiff enough to hold peaks. Gradually add sugar and lemon juice. Beat until very stiff. You may delicately color it with a little green coloring for a more festive look.

Drop by spoonfulls onto a baking sheet lined with waxed paper. Form into a heart shape. Build up high edge to form a hollow space in center for filling. Bake in 275° oven for 70 minutes. Cool on the baking sheet. When done, remove to serving tray. Just before serving, fill center with ice cream and decorate the sides with unsweetened whipped cream.

Mrs. Russell Raskin

### BRANDY DELIGHT

- |   |                     |                         |
|---|---------------------|-------------------------|
| 2 | jelly rolls         | 3/4 cup triple strength |
| 3 | tbsp Brandy         | coffee                  |
|   | 1 pt whipping cream |                         |

Line 10" spring form pan with jelly rolls. Melt marshmallows in double boiler. Add the coffee. Cool, pour brandy over jelly roll. Whip cream and add to marshmallow mix. Pour over jelly roll and chill.

Mrs. David Felger



### CHERRY DELIGHT

- |   |                               |
|---|-------------------------------|
| 3 | or 4 pkgs Phila Cream Cheese  |
| 1 | pt whipping cream             |
| 1 | small can crushed pineapple   |
| 1 | small can Queen Anne cherries |
| 1 | pkg cherry jello              |

Dissolve jello in 2 cups hot water. Let cool. Mix cheese with juices of cherries and pineapple until it is the consistency of cream (add a little coffee cream, if it is necessary). Cut cherries into small pieces and add with pineapple to cream cheese mixture. Whip cream until stiff and mix with cream cheese mixture. Then add jello. Place in mold and place in refrigerator.

Mrs. B. Mulmed

### GUSTARD

- |   |                  |   |             |
|---|------------------|---|-------------|
| 1 | cup milk         | 1 | tsp vanilla |
| 1 | cup coffee cream | 1 | tbsp flour  |
| 3 | egg yolks        |   | pinch salt  |
|   | 1/3 cup sugar    |   |             |

Scald milk and cream and pour over slightly beaten egg yolks. Mix flour, sugar, salt and add to liquids. Cook in a double boiler until thickened..



### CHERRIES JUBILEE

- |   |                                      |
|---|--------------------------------------|
| 1 | can Bing cherries, pitted            |
| 1 | tsp lemon juice                      |
| 1 | tsp sugar                            |
| 2 | tsp cinnamon                         |
| 2 | tbsp grated orange rind              |
| 1 | small jar currant jelly              |
|   | Blanched almonds, slivered & toasted |

Put cherries into glass baking dish and add the rest of the ingredients. Sprinkle with almonds and bake for 10 minutes. While hot, pour 1/2 cup Kirsch Brandy (or Bourbon) over and ignite. Serve over vanilla ice cream.

Rose Karchmer



## MACAROON GELATIN

6 eggs 1 tsp vanilla  
1 cup sugar 1 qt milk  
2 pkgs gelatin  $\frac{1}{2}$  tbsp macaroons  
1/8 tsp salt

Use stale, crushed macaroons. Add the macaroon crumbs to  $\frac{3}{4}$  cup cold milk and set aside. Place remainder of milk to boil. Separate eggs. Add sugar to yolks and add to hot milk. Sprinkle gelatin on top of the hot milk, stirring constantly. Let boil for 10 minutes. Cool slightly and fold in the beaten whites and vanilla. Grease a ring mold. Place layer of boiled mixture and a layer of soaked crumbs in the mold. Refrigerate.

Mrs. Norman Hirschfield

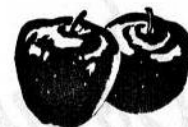


## APPLE BUTTER ICE-BOX CAKE

2 boxes vanilla wafers 1 cup chopped nuts  
1 pt whipping cream 1 cup apple butter

Whip cream stiff, add apple butter. Spread wafers with  $\frac{1}{2}$  mixture, without nuts and stand up in pan. Add nuts to the remaining mixture and pour over top of the arranged wafers. Place in refrigerator over night and slice in opposite direction. Be sure to use the large boxes of vanilla wafers.

## APPLE DUMPLINGS



Flaky Pastry 5 tbsp butter  
6 med tart red apples  $1\frac{1}{2}$  cups boiling water  
1 cup granulated sugar 3 tbsp lemon juice  
 $1\frac{1}{4}$  tsp cinnamon 1 tbsp lemon rind

Make pastry and roll out to  $\frac{1}{4}$ " thickness; cut into 7" squares. Peel and core apples reserving skins and place one in center of each square. Fill center of apples with  $\frac{1}{2}$  cup of the sugar and 1 tsp of the cinnamon, combined. Dot apples with 1 tbsp of butter. Moisten edges of pastry squares with water; then bring points up over apples, sealing seam edges of pastry by pressing together with fingers. Put into greased pan and put in refrigerator and chill.

Pour boiling water over apple peelings and simmer covered for 20 minutes. Drain off the liquid and add remaining  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  tsp cinnamon,  $\frac{1}{4}$  tbsp lemon juice and rind. Stir until sugar is dissolved. Pour into bottom of dish. Brush dumplings with slightly beaten egg white and sprinkle with granulated sugar. Bake in very hot oven of  $500^{\circ}$  for 10 minutes; reduce heat to  $350^{\circ}$  for one half hour or until apples are tender. Serve hot, with cream.



Mrs. John Horwitz

★

# Compliments OF TRACHTENBERG FAMILIES

# COMPLIMENTS OF HORWITZ FAMILIES

## APPLE CRISP

8 apples ½ cup sugar  
¼ cup cold water

Slice apples and sprinkle with sugar and water. Spread the following crust over apples and bake 1 hour at 350°.

Crust: ½ cup flour  
½ cup sugar  
½ cup graham cracker crumbs  
½ tsp cinnamon  
½ cup melted butter



Serve with whipped cream.

Sylvia Kalman

## MOTHER'S APPLE PUDDING

1 cup sugar ½ cup butter  
1 egg ½ cup milk  
1½ cups flour 2 tsp baking powder  
Apples

Cream sugar with butter; add well-beaten egg and milk. Add flour which has been mixed and sifted with baking powder. Pour into buttered crock or casserole and alternate layers of sliced apples and cake batter again until used. Bake in a 350° oven for about 30 minutes. Serve right from casserole and top with a lemon hard sauce.



Mrs. C.J. Fishman

O'MEALEY'S  
APPLE PUDDING

1 tbsp shortening	1 cup sugar
1 egg	1 cup flour
1 tsp soda	1 tsp vanilla
pinch of salt	4 or 5 medium size
$\frac{1}{2}$ tsp cloves	apples, diced
1 tsp cinnamon	$\frac{1}{2}$ tsp nutmeg
1 cup nuts	

Mix lightly. Put in 8 x 12 pan. Bake 35 minutes at 350°.

CHOCOLATE ICE BOX PUDDING

2	cakes german sweet chocolate
$\frac{3}{4}$	cups water
2	tbsp sugar
1	tbsp Knox gelatin
4	eggs
1	tsp vanilla
12	lady fingers

Put in double boiler the chocolate, water, sugar and add gelatin which has already been dissolved in water. When all ingredients are melted, beat until cool. Add the vanilla, the yolks of eggs, beaten into chocolate one at a time and then add the beaten whites. Line a spring form pan slightly greased on the sides and bottom, with lady fingers. Pour half of the chocolate and then add another layer of lady fingers and finally the rest of the chocolate. Leave in box overnite. Take sides off spring form pan and cut pudding into slices. Serve with whipped cream.

ZABIONE

3 egg yolks
$\frac{1}{4}$ tsp lemon juice
1 tbsp sugar
pony of sherry
nutmeg

Beat egg yolks. Add to them the lemon juice, sugar and sherry. Put mixture in double boiler over boiling water and beat slowly with egg beater. When it begins to thicken, take pan from fire. Continue to beat it over hot water until zabione is frothy. IMPORTANT TO TAKE PAN FROM FLAME JUST AS MIXTURE BEGINS TO THICKEN. Serve warm, heaped in glass and dusted with nutmeg.

Mrs. Harry Sheftel

FRUIT FRITTERS



6 medium sized apples	$1\frac{1}{2}$ tbsp flour
1 egg, separated	pinch of salt
$\frac{1}{2}$ tsp cinnamon	sugar to taste

Peel, core and finely grate apples. Add all dry ingredients and yolk to apples. Beat egg white until stiff and fold into mixture. Form patties and fry in butter until brown.

Crushed pineapple may also be used instead of apples. Use one #2 can, well drained, pineapple and eliminate cinnamon.

Mrs. David Ross



### RICE PUDDING

- |                              |                         |
|------------------------------|-------------------------|
| $\frac{1}{2}$ lb boiled rice | 2 eggs                  |
| $\frac{1}{2}$ stick butter   | $\frac{1}{2}$ cup sugar |
| 1 can drained Kadota figs    | raisins (optional)      |

Combine all ingredients. Pour into well greased baking dish. Bake one hour in 350° oven.



Mrs. Barney Fishbein

### BANANA ICEBOX DESSERT

- |              |                           |
|--------------|---------------------------|
| 1 cup milk   | 1 pkg vanilla wafers      |
| 2 tbsp flour | 3 bananas (approx.)       |
| 4 tbsp sugar | $\frac{1}{2}$ tsp vanilla |
| 2 eggs       | 3 tbsp sugar              |

Mix 4 tbsp sugar and flour together. Gradually mix milk into flour and sugar. Cook and stir until thick. Beat eggs. Remove from fire and slowly mix eggs into mixture. Stir well. Put back on low flame and stir until thick. Let cool.

Place layer of vanilla wafers into bowl, then place layer of sliced bananas, then a layer of the custard mixture. Repeat this procedure. Whip whipping cream and add vanilla and sugar. Place cream on top and cover. Place in refrigerator for at least one hour.

Mrs. Herman Masters

### CHERRY PUDDING

- |               |                                |
|---------------|--------------------------------|
| 2             | cups scalded milk              |
| 2             | egg yolks, beaten with         |
| $\frac{1}{2}$ | cup sugar                      |
| 1             | envelope gelatin, dissolved in |
| $\frac{1}{4}$ | cup cold milk                  |



Pour milk over eggs and sugar and cook in double boiler until custard coats spoon. Pour over gelatin and stir until it is dissolved. When it begins to thicken, stir in 2 egg whites, beaten stiff, 1 cup cream, 1 small bottle of maraschino cherries, 1 cup ground nuts. Vanilla wafer crust.

Mrs. Sol Frank

### LEMON SAUCE PUDDING

- |               |                           |
|---------------|---------------------------|
| 2             | tbsp enriched flour       |
| $\frac{3}{4}$ | cup sugar                 |
| $\frac{1}{4}$ | tsp grated lemon rind     |
| $\frac{1}{4}$ | tsp grated orange rind    |
| 2             | egg yolks, well beaten    |
| 1             | tbsp melted butter        |
| $\frac{1}{4}$ | cup lemon juice           |
| 1             | cup milk                  |
| 2             | stiffly beaten egg whites |

Mix together flour, sugar, lemon and the orange rinds. Stir in the beaten egg yolks, lemon juice, melted butter and milk. Fold in stiffly beaten egg whites. Pour into an ungreased baking dish and stand in a shallow pan of water. Bake in a moderate oven, 375°, for 45 minutes or until top is firm and golden brown. Serves 4.

Mrs. Louis A. Rogul

# COFFEE DESSERT

- |                       |                      |
|-----------------------|----------------------|
| 1 lb marshmallows     | 1 pkg dates          |
| 1 cup strong coffee   | 1 pkg nuts           |
| 1 pt whipping cream   | 1 lg bottle cherries |
| graham cracker crumbs |                      |

Place marshmallows in top of double boiler, pour hot coffee over them. Melt. When cool, add cream, nuts, dates and cherries. Sprinkle cracker crumbs in bottom of pan, pour in mixture, sprinkle crumbs on top. Chill and serve.

Myrtle Feenberg

# MAPLE ICE BOX PUDDING

- |                       |                                 |
|-----------------------|---------------------------------|
| 1 cup sweet milk      | $\frac{1}{2}$ cup whipped cream |
| 1 tbsp plain gelatin  | 1 cup chopped pecans            |
| 3 tbsp cold water     | 1 lg pkg Vanilla wafers         |
| 1 cup Log Cabin syrup | 1 tsp Maple flavor              |

Soak gelatin in cold water for 5 minutes. Scald milk in a double boiler. Add gelatin and stir until dissolved. Remove from fire, add syrup and let cool. Fold in whipped cream and add the flavoring. Grind wafers in food grinder and line dish. Cover with cream mixture, topping with ground wafers and then sprinkle top with pecans. Serve with whipped cream.

Mrs. Harry Frank

# PRUNE SNOW

- |                         |                                         |
|-------------------------|-----------------------------------------|
| 3 egg whites            | $1\frac{1}{2}$ cups strained prune pulp |
| $\frac{1}{4}$ cup sugar | 1 tsp lemon juice                       |

Beat egg whites stiff. Fold in the sugar, prune pulp and lemon juice. Pile into sherbert glasses and serve with whipped cream or custard sauce. Serves 6.

Mrs. J. H. Teller



# BAKED ALASKA

- |                |               |
|----------------|---------------|
| 1 spongecake   | salt          |
| 1 pt ice cream | 3 tbsp sugar  |
| 3 egg whites   | 1 tsp vanilla |

Remove center from top of cake, making a shell  $\frac{3}{4}$ " thick. Fill with ice cream and sprinkle nuts over cream. Beat whites stiff (not dry) and beat in salt, sugar and vanilla. Spread over top of cake. Bake at  $450^{\circ}$  for 5 minutes.

# CUP CUSTARD

- |                         |                           |
|-------------------------|---------------------------|
| 3 slightly beaten eggs  | $\frac{1}{4}$ tsp salt    |
| 2 cups milk             | $\frac{1}{2}$ tsp vanilla |
| $\frac{1}{4}$ cup sugar | little cinnamon           |

Combine eggs, sugar and salt. Scald milk and stir slowly into egg mixture. Add vanilla. Bake in pan of hot water in  $325^{\circ}$  oven, until mixture doesn't adhere to knife.

# Compliments

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### CRUMBED PEARS



- |   |                       |    |                  |
|---|-----------------------|----|------------------|
| 6 | large fresh pears     | 1½ | cups corn flakes |
| 3 | tbsp lemon juice      | 1  | tsp lemon rind   |
| ½ | cup honey             | 1  | tbsp sugar       |
| ½ | cup butter, melted    |    | fresh mint       |
|   | 6 maraschino cherries |    |                  |

Peel, core and remove stems from pears. Dip at once into lemon juice mixed with honey. Then dip pears in melted butter & roll in crushed corn flakes. Mix lemon rind and sugar and sprinkle in the center of pears. Bake in a moderately hot oven 375° for 20 to 25 minutes or until tender but not soft. Place a maraschino cherry in center of each pear. Serve warm or cold with a mixture of sweetened sour cream flavored with grated lemon rind and decorate with mint or celery leaves.

Mrs. H. J. Teller

### EASY, SMOOTH AND CREAMY ICE CREAM



- |   |                                      |
|---|--------------------------------------|
| 2 | large, very ripe bananas             |
| ½ | pt thick sour cream                  |
| 1 | cup sugar                            |
| 1 | small can drained, crushed pineapple |

Mash bananas and add rest of ingredients. Mix together thoroughly and put in refrigerator tray on very cold control. Stir after 1 hour freezing. Turn refrigerator back to normal control. Ready to serve in about 2 hours.

Betty Gordon



# Candies



## FUDGE

- |                     |                      |
|---------------------|----------------------|
| 4 squares chocolate | 1 box powdered sugar |
| 1/8 lb butter       | 1 tsp vanilla        |
| 2 eggs              | nuts                 |

Melt chocolate and butter in pan. Beat one egg well and add to half box of powdered sugar. Beat well. Now add rest of sugar plus another egg. Beat well. Add the vanilla and nuts. Spread in a buttered pan and set in refrigerator overnite. Cut into squares.

Sonia Gold



## FUDGE

- |                           |               |
|---------------------------|---------------|
| 2 cups sugar              | 4 tbsp cocoa  |
| 1 small can condense milk | 1 cup pecans  |
| 3 tbsp caro syrup         | 1 tsp vanilla |
| butter, size of walnut    |               |

Cook sugar, milk, caro and cocoa to soft ball stage. Remove from fire, add butter and cool. Add vanilla. When cool, beat until it loses it's gloss. Add nuts. Pour into greased pan. When cold, cut into squares.

## SNOWBALLS

- |                                        |
|----------------------------------------|
| 2 eggs, well beaten, not separated     |
| 2 heaping tsp brown sugar              |
| 3 tsp water                            |
| (gradually add flour for a soft dough) |
| (approximately 4 heaping tbsps)        |

Roll thin as though it were noodle dough. Cut into pieces 3 or 4" long and fry in deep fat until a light brown. Sprinkle with sugar, cinnamon and a dash of nutmeg.



## STOVER'S FUDGE

- |                |                         |
|----------------|-------------------------|
| 1 lg can milk  | 2 pkgs chocolate bits   |
| 1/4 cups sugar | 1 jar marshmallow cream |
| 1/2 lb butter  | 1 cup pecans            |

Cook the milk and sugar together slowly for about 45 minutes, or until mixture forms a soft ball in cold water. Take mixture off the fire and add the rest of the ingredients. Mix till all ingredients are smoothly blended and pour into buttered pan. Cool, cut, eat. (It makes lots and freezes wonderfully! You may use either the Nestle's or Hershey chocolate bits.)

Mrs. William Kornfeld



## TWICE COOKED DIVINITY

- |                                   |                         |
|-----------------------------------|-------------------------|
| 2 cups sugar                      | $\frac{1}{2}$ cup water |
| $\frac{1}{2}$ cup corn syrup      | pinch of salt           |
| 2 egg whites                      | 1 tsp vanilla           |
| $\frac{1}{2}$ cup nuts (optional) |                         |

Combine sugar, corn syrup, water and salt. Stir till dissolved. Boil gently to soft-ball stage,  $240^{\circ}$ . Beat egg whites till stiff but not dry. Gradually pour  $\frac{1}{3}$  of the syrup over the egg whites, beating constantly. Cook the remaining syrup to light-crack stage,  $265^{\circ}$ . Beat remaining syrup into candy mixture, continue beating. When mixture holds its shape when dropped from a spoon, add vanilla and nuts. Drop by spoonfuls onto a greased cookie sheet. Swirl each piece with a spoon to peak. Double cooking of syrup takes longer but it's failure proof way to fluffy divinity.



## DIVINITY

- |                              |                          |
|------------------------------|--------------------------|
| 2 cups sugar                 | 2 egg whites             |
| $\frac{1}{2}$ cup Karo syrup | $\frac{1}{2}$ cup pecans |
| $\frac{1}{2}$ cup water      | 1 tsp vanilla            |

Place sugar, Karo and water in large sauce pan, stirring until sugar is dissolved. Cook without stirring to hard ball stage. Remove from fire and pour, beating constantly, in a fine stream, into two stiffly beaten egg whites. After putting part of sugar mixture into eggs put the sugar mixture back on the fire a minute to reheat. Then continue adding to egg whites. Beat until mixture takes shape and loses gloss. Add vanilla and nuts. Drop quickly from tip of spoon onto waxed paper in peaks.

## DATE LOAF



- |                          |                        |
|--------------------------|------------------------|
| 1 pkg dates              | 2 cups sugar           |
| $1\frac{1}{2}$ cups nuts | $\frac{3}{4}$ cup milk |
|                          | $\frac{1}{4}$ tsp salt |

Cook sugar and milk to soft ball stage. Remove from fire and add dates. Beat until dissolved. When stiff add nuts and place in a wet towel. Form into a long roll. Leave it rolled in towel and chill for several hours. Slice and serve

## PRALINES

- |                          |                         |
|--------------------------|-------------------------|
| $\frac{1}{3}$ cup butter | $\frac{1}{4}$ cup water |
| 2 cups pecans            | 2 cups brown sugar      |

Stir sugar, water and butter over a slow fire until sugar is dissolved. Add pecans and boil until a hard ball ( $246^{\circ}$ ) stirring constantly. Remove from fire and drop onto marble slab or heavy waxed paper, making patties about 3 or 4" in diameter



## PRALINES

- |                        |                        |
|------------------------|------------------------|
| 1 cup brown sugar      | $\frac{1}{4}$ cup milk |
| 1 cup granulated sugar | 1 cup pecan halves     |

Mix sugar with milk. Bring to a boil and cook until mixture forms a soft ball in cold water. Remove from heat and beat until mixture thickens slightly. Add nuts. Stir well and drop by spoonfuls on waxed paper.



# Egg & Cheese



Vic Litch

1/2 cup butter  
1 cup sugar

1/2 cup milk  
1/2 cup oil

1/2 cup flour  
1/2 cup cornmeal

1/2 cup baking powder  
1/2 cup baking soda

1/2 cup salt  
1/2 cup vinegar

1/2 cup yeast  
1/2 cup water

1/2 cup sugar  
1/2 cup oil

1/2 cup flour  
1/2 cup cornmeal

1/2 cup baking powder  
1/2 cup baking soda

1/2 cup salt  
1/2 cup vinegar

1/2 cup yeast  
1/2 cup water

1/2 cup sugar  
1/2 cup oil

1/2 cup flour  
1/2 cup cornmeal

1/2 cup baking powder  
1/2 cup baking soda

1/2 cup salt  
1/2 cup vinegar

1/2 cup yeast  
1/2 cup water

1/2 cup sugar  
1/2 cup oil

1/2 cup flour  
1/2 cup cornmeal

1/2 cup baking powder  
1/2 cup baking soda

1/2 cup salt  
1/2 cup vinegar

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1/2 cup vinegar

1/2 cup yeast  
1/2 cup water

1/2 cup sugar  
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1/2 cup flour  
1/2 cup cornmeal

1/2 cup baking powder  
1/2 cup baking soda

1/2 cup salt  
1/2 cup vinegar

1/2 cup yeast  
1/2 cup water

1/2 cup sugar  
1/2 cup oil

1/2 cup flour  
1/2 cup cornmeal

1/2 cup baking powder  
1/2 cup baking soda

1/2 cup salt  
1/2 cup vinegar

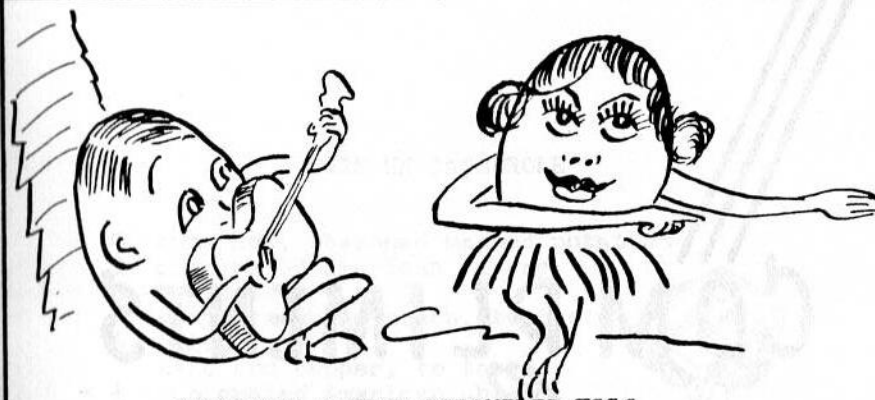
1/2 cup yeast  
1/2 cup water

1/2 cup sugar  
1/2 cup oil

## EGG ROLL

- |                           |                           |
|---------------------------|---------------------------|
| 8 eggs                    | 1 cup flour               |
| 1 cup milk                | 6 celery strips, cut      |
| 4 large carrots, cut      | in $\frac{1}{4}$ " pieces |
| in $\frac{1}{4}$ " pieces | 2 cups cooked shrimp      |
| 2 cups cooked veal        | 6 green onions, minced    |
| 1 tsp sugar               | $\frac{1}{2}$ tsp salt    |

Beat eggs until light; add flour and milk to make a pancake dough. Heat small skillet, coated with salad oil. When hot, pour about 1 tbsp of batter into skillet, quickly pouring back all that doesn't stick to bottom of skillet. When brown on one side, remove from fire and place on bread board until all pancakes are made. Cook celery and carrots in boiling water for 4 minutes. Drain. Put in chopping bowl with shrimp and veal. Add sugar and salt, and green onions. Chop fine. Put 2 tsp of this mixture on pancakes and roll dough lengthwise, fold edges under and continue rolling. Fry quickly in hot salad oil until light brown on both sides.



## HONOLULU STYLED SCRAMBLED EGGS

- |                           |                      |
|---------------------------|----------------------|
| 1 cup chopped green onion | 4 well beaten eggs   |
| 2 tbsp butter             | 1 tsp Worcestershire |
| 2/3 cup canned mushrooms  |                      |

Cook onions and mushrooms in butter until onion is golden brown. Add the remaining ingredients. Cook over low heat until set, stirring frequently. Serves 4.

Mrs. Dave Felger

## SAVORY EGGS

- |                              |
|------------------------------|
| 1 cup grated American cheese |
| 2 tbsp butter                |
| $\frac{1}{2}$ cup cream      |
| $\frac{1}{4}$ tsp salt       |
| 1 tsp prepared mustard       |
| pepper to taste              |
| 6 slightly beaten eggs       |

Spread cheese in greased shallow 8" round or square baking dish. Dot with butter. Combine cream, salt, pepper and mustard. Pour  $\frac{1}{2}$  of this mixture over cheese. Pour eggs into baking dish. Add remaining cream mixture. Bake in a slow oven, 325°, until set (about 25 minutes). Serves 6.

Mrs. Dave Felger

COMPLIMENTS  
*Of*  
DeCoursey's  
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EGGS EN CASSEROLE

- 4 cups hot, seasoned mashed potatoes
- 1 cup grated American cheese
- 6 tsp catsup
- Worcestershire sauce, to taste
- 6 eggs
- salt and pepper, to taste
- $\frac{1}{4}$  cup grated American cheese



Spread 2 cups mashed potatoes in greased shallow baking dish. Sprinkle with 1 cup of cheese. Add remaining potatoes. Make six depressions in potatoes and to each add 1 tsp of the catsup and 1 drop Worcestershire sauce. Slip an egg into each depression and add salt and pepper. Bake in moderately slow oven, 325° until the eggs are done. (This takes 30 to 35 minutes). Sprinkle with  $\frac{1}{4}$  cup cheese and return to oven to melt cheese. Serve hot.

Mrs. Dave Feiger



BAKED EGGS

- 4 eggs
- paprika
- salt and pepper

Break each egg into greased individual baking dishes or greased muffin tins. Then sprinkle with salt and pepper and paprika. Bake in moderate oven, 350° for 15 to 20 minutes.

Mrs. Sol Gardner



## POMPUSHKES

- |                                 |                              |
|---------------------------------|------------------------------|
| $\frac{1}{2}$ lb cottage cheese | $\frac{1}{4}$ tsp cinnamon   |
| 1 cup grated apples             | $\frac{1}{4}$ tsp salt       |
| 2 eggs                          | 1 tsp baking powder          |
| 1 cup sifted flour              | $\frac{1}{4}$ cup sour cream |
| $\frac{1}{2}$ tsp sugar         | $\frac{1}{2}$ cup shortening |

Combine cheese, apples and eggs. Beat until well blended. Sift flour, sugar, cinnamon, salt and baking powder. Stir into the cheese mixture. Add sour cream.

Heat shortening in skillet. Drop cheese batter, by the tablespoon, into hot fat and fry over medium heat for about 3 minutes or until golden brown. Turn and brown on other side. Drain on absorbent paper. Serve hot with sour cream. Makes about sixteen.

Mrs. Sam Singer



## CHEESE SOUFFLE

- |                           |                     |
|---------------------------|---------------------|
| 2 tbsp butter             | 1 tbsp flour        |
| $\frac{1}{2}$ tsp salt    | cayenne pepper      |
| 1 cup milk                | 1 cup grated cheese |
| 3 eggs, beaten separately |                     |

Cook butter, milk and flour until thick. Add salt, dash of cayenne pepper. Remove from fire and add well beaten egg yolks and cheese. Set aside to cool. Add beaten egg whites. Bake in a slow oven for 30 minutes. Serve at once.

## CHEESE BLINTZES

### Batter:

- |            |                               |
|------------|-------------------------------|
| 2 eggs     | 1 cup flour                   |
| 1 tsp salt | 1 cup milk (make batter thin) |

Beat eggs well, add salt and then the flour and milk alternately.

### Filling:

- |                                     |             |
|-------------------------------------|-------------|
| $\frac{1}{2}$ lb dry cottage cheese | 1 tsp salt  |
| 1 egg                               | 1 tsp sugar |

Grease small frying pan very lightly, using a small piece of wax paper. Pour batter into the hot skillet till it forms a good thin coat. Then pour the balance of the batter from skillet back with the unused batter. Fry until lightly browned on the bottom, then turn browned side up onto a bread board. Continue until all batter is made into "pancakes."

Now mix all ingredients for the filling. Then fill the pancakes with a tablespoonful of the cottage cheese mixture. Tuck both ends in and roll the whole thing to form a roll 3 or 4" long. Fry in butter on both sides until a golden brown and serve with sour cream.



Mrs. Roy Rose

## BLINTZES - CHEESE PANCAKES OR MEAT PANCAKES

### Batter:

- 1 egg, well beaten      1 cup water  
 $\frac{1}{4}$  tsp salt

Make the batter by adding the egg and salt to the liquid, and stirring in the flour gradually, until smooth. Heat heavy skillet (6 or 4 inches in diameter works best). Grease the skillet with vegetable fat. Pour in enough batter to make a very thin pancake, (about 2 tablespoons) tipping pan from side to side to cover bottom. Bake on one side until it blisters; toss on soft towel, fried side up. Allow pan to cool between fryings.

### Cheese filling:

- 1 lb dry cheese\*\*      1 tbsp butter, melted  
 1 egg, beaten      1 tbsp sugar  
                          1 tbsp cinnamon

### Filling - meat:

- 2 cups precooked soupmeat, roast, or fowl  
 1 tbsp chopped onion (put meat & onion thru food chopper)  
 1 egg, beaten  
 $\frac{1}{2}$  tsp salt

Place a rounded tablespoonful of either the meat or cheese mixture in the center of each pancake. Fold over both sides, then into an envelope shape. Proceed in this manner until all of the batter has been used. Just before serving, fry on both sides or bake until golden brown. Serve the cheese blintzes with sour cream and strawberry preserves.

Mrs. Max Fagin

\*\* Cottage cheese, well drained, may be substituted but is not as satisfactory.



TACOS DE QUESO  
 (Cheese Tacos)

- 8 El Chico Tortillas  
 1 tsp cornstarch, dissolved in 1 cup water  
 2 tbsp finely chopped bell peppers  
 2 tbsp finely chopped onions  
 $\frac{1}{2}$  cup tomatoes chopped fine  
 1 tsp El Chico hot sauce  
 1 cup grated, processed cheese  
 salt and garlic to suit taste

Fry onions, bell pepper and tomatoes in a small amount of butter until done. Add cornstarch mixture, hot sauce, cheese and simmer until cheese thoroughly melts and mixes. Add other ingredients and stir well. Fry El Chico tortillas in a small amount of shortening for a very short time. Drain on absorbent paper and add 1 tbsp of the cheese sauce to each tortilla. Roll tortilla around the sauce and add remaining sauce on top of tacos and serve.



# Meats





## OLD-FASHIONED POT ROAST

Select a 3 to 4 lb. chuck or top rib roast. Roll in flour; season with salt and pepper; brown on all sides in hot fat on top of range or in hot oven (450°). Add  $\frac{1}{2}$  cup water. Cover and cook in slow oven (300°) 2½ to 3 hours or until tender, adding more water if needed.

If desired, add small whole onions, carrots and potatoes the last 45 minutes.

Mrs. Vic Lichter



## POT ROAST

5 lb boneless brisket	2 large onions
or other meat	1 tsp paprika
1 carrot, diced	1 can tomato sauce
1 clove garlic, minced	salt and pepper

Use heavy dutch oven. Slice onions and salt liberally and place over medium heat. Let onions cook until soft and transparent. Then sear meat on all sides. Season and add garlic, carrot and tomato sauce and cook about 3 hours or until tender. Add approximately 1 cup of boiling water during cooking time.

Mrs. Herman Masters



## SWISS STEAK

3 lbs round steak, 1" thick	1 small onion
1 tbsp butter	1 cup peas
1 tsp paprika	1 cup water
2 carrots	2 stalks celery
small can mushrooms	

Melt butter in skillet, brown steak in the butter after dredging steak with flour. Remove meat from the skillet. Put paprika into grease in skillet and add mushrooms which are cut in half. Lightly saute mushrooms. Then replace meat in skillet, cover with diced carrots, onion and celery. Add water, cover and bake in a 350° oven until tender.

Freda Chupack

## STANDING RIB ROAST

Combine:

garlic powder, or garlic cloves  
onion salt  
paprika  
salt and pepper



(Amount of seasoning depends on size of roast)

Wash and dry roast. With knife cut  $\frac{1}{2}$ " slits here and there in roast and fill with seasoning. Rub rest of seasoning on outside of prime rib. Roast in a 325° oven 25 minutes per pound.

## DELICIOUS ROAST IN WINE SAUCE

5 lbs beef roast, no bone or fat  
1 cup red Passover wine  
4 chopped onions  
1 garlic clove, minced  
1 tsp allspice berries  
1 tsp whole clove  
1 tsp oregano  
1 tsp peppercorns  
1 tsp celery seed, or celery leaves  
1 tsp Lowry's Salt  
2 bay leaves  
1 tsp Accent (add to browned meat)



Combine ingredients above. Pour over the roast. Let stand for 4 or 5 hours. Lift meat out of sauce and brown on all sides in Crisco. Sprinkle with salt and pepper and Accent. Bake in a 300° oven for 3 hours or until tender. Skim off fat and add  $\frac{1}{4}$  cup flour. Stir until smooth. Add strained wine sauce and water to make enough gravy. Serve gravy and plenty of French Bread.

Mrs. O. Rosinsky

## ROLLED STUFFED STEAK

2 lbs tenderloin, cut  $\frac{1}{2}$ " thick  
1 cup bread stuffing  
1 tbs fat  
flour  
 $\frac{3}{4}$  cup chopped celery  
1 small turnip, diced  
1 small carrot, diced  
1 bay leaf  
2 cups hot water



Lay the steak out flat on a board and spread with any bread stuffing. Roll it up lightly like a jelly roll and tie around with string. Be sure to roll with the grain so that meat will slice across the grain when it is carved. Heat fat in roasting pan and sprinkle rolled meat well with flour. Brown on all sides. Remove meat, add celery, turnips, carrots and bay leaf. Place meat on top of these ingredients. Add hot water. Cover pan tightly and let bake in oven at 325° for 3 hours or until meat is tender. This may be cooked covered on top of stove.

This may also be made for individual portions. Use slices of steak  $\frac{1}{2}$ " thick, and 2 inches wide and 4 to 5 inches long.

Dorothy Wasserman

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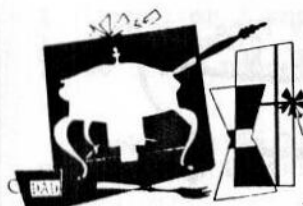
## CORNEB BEEF

- up to 10 lb brisket
- 1 tbsps salt peter, mixed with little water
- $\frac{3}{4}$  cup salt, mixed with
- $\frac{1}{2}$  cups water
- 6 or 7 small heads garlic
- salt and pepper
- $\frac{2}{3}$  pkg mixed pickling spices

Rub meat generously and thoroughly with salt and pepper. Then place in a large pan or crock, covering the meat with the salt and water mixture, salt peter, spices and garlic. Keep the container well covered in the refrigerator for about 8 days, turning the meat every other day.

At the end of this time, remove the meat and cover with cold water and bring to a boil, discarding this water. Repeat this procedure 2 or 3 times, in order not to have brisket too salty. When this has been done, again cover the meat with water and allow to simmer until tender.

Mrs. Abe Erdberg



## BEEF STEW

- 2 lbs stewing beef
- 2 med onions
- 4 med potatoes
- 1 can Veg-et-all
- 2 carrots
- 1 small can tomato sauce
- salt and pepper to taste

Dredge meat in flour then brown in small amount of shortening. Add all other ingredients. Bring to a boil, cover and simmer for approximately  $1\frac{1}{2}$  hours.



## CHOP SUEY

- 3 lb meat
- 1 small stalk celery
- 3 large onions
- Chinese Noodles
- 2 tbsn cornstarch
- Paprika
- Small amount of fat
- 1 can Chinese mixed vegetables with bean sprouts
- 1 large can mushrooms
- 1/3-tbsn Chinese head molasses
- 4 tbsn chop suey sauce

Cut the meat, celery and onions into long slivers. Fry all in enough fat to brown. Add salt, pepper and paprika and steam. When well done, add drained Chinese vegetables, mushrooms, molasses and sauce. Add enough boiling water to keep mixture from burning. When ready to serve make a thickening of the cornstarch and 1/2 cup cold water and add to the above. Serve on bed of noodles with strips of slivered green onions over top. Rice may be served on the side.



## CHILI

- 2 lbs ground beef
- 4 cups, loosely packed, onion, cut into small pieces
- 1 can tomato paste, plus
- 1 can water
- salt and pepper
- 1 scant tsp sugar
- 1 pkg William's seasoning
- 1 can kidney beans

Brown the meat, after seasoning with salt and pepper, to taste, in a little fat. Add onions, tomato paste, water and sugar and the William's seasoning. Pressure cook for 20 minutes. Add the beans, which have been washed. Heat and serve

Mrs. R. H. Fleischaker

## CHILI CON QUESO

Grind together:

- 1 large, or 2 small, onions
- 1 clove garlic
- 1 to 3 red peppers



Cook this in 1/3 cube butter in skillet until onion is tender but NOT brown. Then add:

- 1 small can tomatoes
- 3 tsp chili powder
- salt, to taste

Cook this 5 to 10 minutes. Then add 1 lb American cheese, grated. Stir constantly until cheese is melted. Remove from fire and add 2 well beaten eggs. Stir and serve without more cooking. (Do NOT add eggs until everything is ready for serving.) Serve over crackers or toasted tortillas. This, along with chili and Hot Tomales is a delicious Mexican dinner.

Mrs. W. S. Sherman

## QUICK BARBECUE RIBS

- |                          |                          |
|--------------------------|--------------------------|
| 2 lbs ribs               | 1 tsp vinegar            |
| $\frac{1}{2}$ cup catsup | $\frac{1}{2}$ tsp pepper |
| 1 tsp dry mustard        | 1 tsp olive oil          |
| 1 tsp sugar              | 1 tbsp liquid smoke      |
| 1 tsp salt               | 1 tsp powdered garlic    |

Brush meat with olive oil. Mix all remaining ingredients in a bowl. Brush half of barbecue sauce on the meat and broil fast until edges are brown. Transfer to a covered baking dish, add balance of sauce. Cook at 350° until tender. Serves 4.

This sauce can be used with other meats.

## BARBECUED HAMBURGERS

- |                               |                    |
|-------------------------------|--------------------|
| $1\frac{1}{2}$ lb ground beef | 1 tsp. salt        |
| $\frac{1}{4}$ tsp pepper      | 1 tsp. celery salt |
| 2 tbsp finely chopped onion   | 1 beaten egg       |
| 1 cup soft bread crumbs       | 1 cup milk         |

Combine ingredients and mix well. Shape in 1-inch thick patties and place in square shallow baking dish. Place a slice of onion on each patty. Pour over Hot Sauce: Cook  $\frac{1}{2}$  cup chopped onion in hot fat until golden; add one 6-oz can tomato paste ( $\frac{2}{3}$  cup), and the following:

- 1 clove garlic, chopped
- 1 tbsp. chopped green pepper
- 1 tsp salt
- 1 tbsp sugar
- $\frac{1}{8}$  tsp pepper
- 2 tsp Tabasco
- 1 tbsp Worcestershire sauce
- $1\frac{1}{2}$  tsp chili powder
- $\frac{1}{4}$  cup lemon juice
- 1 cup water



Heat to boiling. Simmer for 15 minutes. Pour over meat. Bake in 350° oven for 1 hour. Baste frequently. Serves 6 to 8.

Mrs. Jack Halper

## BARBECUED BRISKET

- |                          |                                 |
|--------------------------|---------------------------------|
| $\frac{1}{4}$ lb brisket | 1 tbsp vinegar                  |
| 2 onions                 | 1 tbsp Worcestershire           |
| $\frac{1}{2}$ cup catsup | Paprika                         |
| 1 tsp chili powder       | $\frac{1}{2}$ cup boiling water |
| 1 small clove garlic     |                                 |

Sear the brisket until well browned. Mix the other ingredients and cook together, until the diced onions are done. Strain the fat from the meat and pour the sauce over the meat. Cook in a 325° oven for about 2 hours, or until tender.

Mrs. Sol Rubenstein



## BARBECUED LEG OF LAMB

- |               |               |
|---------------|---------------|
| 1 Leg of Lamb | ginger        |
| garlic        | 1 large onion |
| seasoned salt |               |

Rub leg with garlic and sprinkle generously with seasoned salt. A pinch of ginger may be used. Slice one large onion and place on leg and in pan. Brown quickly in a 450° oven for about 20 minutes. After the lamb has browned, turn oven down and bake until done, basting frequently with the following sauce:

- |                                   |                                |
|-----------------------------------|--------------------------------|
| $\frac{2}{3}$ cup vinegar (scant) | $1\frac{1}{2}$ tsp dry mustard |
| $\frac{1}{2}$ cup catsup          | 1 tsp salt                     |
| 1 clove garlic (mashed)           | $\frac{1}{2}$ tsp Tabasco      |
| 2 tsp Worcestershire              | $\frac{1}{3}$ cup brown sugar  |

Mix all ingredients and simmer for about 10 minutes, then pour over leg of lamb and follow above instructions for basting meat.

Mrs. Richard Fleischaker

### BARBECUED FRANKFURTERS

8 to 10 franks	3 tbsp vinegar
$\frac{1}{4}$ cup chopped onion	1 tsp paprika
2 tsp dry mustard	6 tbsp catsup
2 tsp sugar	2 tsp Worcestershire
$\frac{1}{8}$ tsp pepper	sauce
$\frac{1}{2}$ cup water	$\frac{1}{4}$ tsp salt

Split frankfurters in half lengthwise and place, out side down, in shallow baking dish. Cook onion in hot fat until golden. Add remaining ingredients as listed above. Simmer 15 minutes. Pour over franks. Bake in 350° oven for 15 minutes. Baste frequently.

Mrs. Jack Halper



### STUFFED VEAL POCKET

3-4 lb breast of veal	1 tbsp chicken fat
4 small potatoes	salt and pepper
2 small onions	1 grated onion
celery leaves	2 stalks celery

Grate potatoes, onions, celery. Pour off liquid from potatoes so that mixture will be fairly dry. Add chicken fat and seasonings. Make pocket in veal. Put filling in pocket. See that pocket is flat, there should not be a bulge where filling has been added or it may burst. Sew pocket closed.

Put slices of onion and celery leaves on bottom of roaster with veal pocket on top. No rack is needed. Brush a small amount of chicken fat on top of veal. Add 1 cup boiling water. Cover and cook at 450° for  $\frac{1}{2}$  hour, then lower to 350° for the rest of the cooking time. A 3-lb roast requires about  $1\frac{1}{2}$  hours cooking. This serves four.

Mrs. A. Hardin

### FRANKFURTER AND NOODLE QUICKIE

3 frankfurters	6 oz. broad noodles
$3\frac{1}{2}$ cups canned tomatoes	$\frac{1}{2}$ tsp salt
$\frac{1}{4}$ tsp pepper	

Pour tomatoes into skillet. Add salt and pepper. Cover with a layer of noodles (cooked). Cut frankfurters lengthwise. Place on noodles. Cover tightly. Simmer slowly until noodles are tender and frankfurters curl (about 10 minutes) Serves 4.

Mrs. Erwin Alpern



### HAMBURGERS

1 lb ground meat	2 eggs, beaten
1 medium-size onion, grated	1 medium-size potato, grated, wash starch out
$\frac{1}{4}$ cup bread crumbs	1 tbsp shortening
salt and pepper to taste	

Mix ingredients together, shape into hamburgers, and brown in hot grease. Cover and let cook slowly for 30 minutes.

Mrs. Jennie Horwitz



## MEAT LOAF

- |                               |                            |
|-------------------------------|----------------------------|
| 2 lbs ground beef             | 2 tsp salt                 |
| 2 eggs                        | $\frac{1}{2}$ cup milk     |
| 1 tsp dry mustard             | $\frac{1}{4}$ cup catsup   |
| 1 cup cracker or bread crumbs | 1 cup onions               |
| 2 tbsp horseradish            | $\frac{1}{2}$ green pepper |

Dice onions and green pepper. Beat the eggs well. Add meat and all other ingredients. Mix well and shape into loaf and place in baking dish. Bake from 30 to 45 minutes in a 400° oven.



Mrs. Harry Label

## SWEET AND SOUR OX TAILS

- |                          |            |
|--------------------------|------------|
| 4 tails, disjointed      | 1 lemon    |
| 1 small can tomato sauce | 1 tsp salt |
| $\frac{1}{2}$ cup sugar  |            |

Wash tails thoroughly. Parboil them until scum rises to top. Wash and rinse again. Add tomato sauce, sugar, salt, lemon and water to cover. Cook for 3 to 4 hours until sauce is thick. Lower heat and continue to cook until meat practically falls from the bone. (Sweet and sour seasoning should be seasoned to taste as some prefer sweeter or some more sour.)

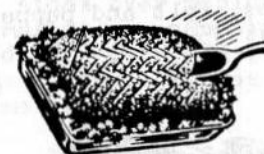


Mrs. Harry Raskin

## MEAT LOAF

- |                                |                          |
|--------------------------------|--------------------------|
| 2 lb hamburger                 | 2 tsp salt               |
| $\frac{1}{2}$ cup bread crumbs | $\frac{1}{4}$ tsp pepper |
| 1 grated onion                 | 1 egg, beaten            |

Soak bread crumbs with enough water to make it of liquid consistency. Let soak a few minutes. Then mix all above ingredients well and shape into oblong loaf. Place in a shallow pan. Add a little water for basting frequently. Bake 1 hour, or more, until brown in a 350° oven. Canned tomato with a dash of sugar and diced onion may be used for basting, or a tomato sauce. Serves from 6 to 8.



## SWEET AND SOUR MEAT BALLS

- |                             |                         |
|-----------------------------|-------------------------|
| 2 lbs ground beef           | celery                  |
| 2 eggs                      | carrot                  |
| 2 garlic cloves, minced     | onion                   |
| $\frac{1}{2}$ tsp pepper    | chicken fat             |
| 1 tbsp salt                 | juice of small lemon    |
| $\frac{1}{4}$ bottle catsup | $\frac{1}{2}$ cup water |
| 2 tbsp sugar                |                         |

Mix beef, eggs, garlic and seasoning. Add  $\frac{1}{2}$  cup water. Make a roast base of chopped celery, carrot and onion. Add 3 cups of water and a dash of pepper. Bring to a slow boil. Form meat balls (size of an egg) and drop into base. Let simmer for  $\frac{1}{2}$  hour. Add flavoring and pieces of raw chicken fat, as follows:

2 tbsp sugar, ketchup, lemon.

Taste. Simmer for 2 hours. Makes 20 meat balls. Serves 4.

Ethel L. Goren

### VEAL CHOPS AND RICE

- |   |                       |                             |                     |
|---|-----------------------|-----------------------------|---------------------|
| 4 | Veal chops            | 4                           | thick slices green) |
| 4 | cup raw rice          |                             | pepper              |
| 4 | thick slices onion    | 2 1/2                       | cups beef boullion  |
| 4 | thick slices tomatoes |                             | salt and pepper     |
|   | 1/2                   | tsp Spice Island Fine Herbs |                     |

Seute chops on both sides. Place in a buttered casserole and place on each chop 1 tbsp dry rice, 1 slice onion, 1 slice green pepper and 1 slice (use fresh tomatoes) tomato. Pour boullion over all and sprinkle with herbs, salt and pepper. Cover and cook in oven at 350° for about an hour.

Mrs. Joe Levenson



### VEAL SCALOPINI

- |   |                     |     |                     |
|---|---------------------|-----|---------------------|
| 2 | lbs sliced veal     | 1/2 | tsp coarsely ground |
| 4 | large or 6 small    |     | fresh pepper        |
|   | green peppers       | 1   | #2 can of choice    |
| 4 | tbsp olive oil      |     | peeled tomatoes     |
| 2 | tsp powdered garlic | 1   | tsp sweet basil     |

Be sure the veal is sliced tissue thin. Brown veal in olive oil. Add tomato pulp only, first mashing it well with fork. Add garlic powder, fresh pepper, salt and sweet basil. Add green peppers which have been quartered. Cover and simmer until meat is tender. Serves 6.

Mrs. David Ross

### STEAK STROGANOFF



- |        |                                           |
|--------|-------------------------------------------|
| 1      | lb round steak, cut in 3/4" pieces        |
| 2      | tbsp fat                                  |
| 1      | cup chopped onion                         |
| 1      | clove garlic, minced                      |
| 1      | 6-oz can broiled mushrooms, quartered     |
| 1      | cup sour cream                            |
| 1      | 10 1/2 or 11-oz can condensed tomato soup |
| 1      | tbsp Worcestershire                       |
| 6 to 8 | drops Tabasco sauce                       |
| 1/2    | tsp salt                                  |
| 1/8    | tsp pepper                                |

Dip meat into flour and brown in hot fat. Brown carefully on all sides over medium heat. Add onion, garlic and mushrooms. Combine remaining ingredients and pour over meat. Simmer until tender, about 1 hour. Serves 4 to 6. Can be served with Parmesan cheese.

Mrs. Toby Greenberg

### SPANISH TONGUE

- |   |         |                                  |
|---|---------|----------------------------------|
|   | Tongue  | salt                             |
| 3 | onions  | 1 can, or 1/2 lb fresh mushrooms |
|   | paprika | 1 can tomato soup                |

Cook tongue until done. Let cold water run over it for about 15 minutes. Skin and slice.

SAUCE: Cut onions in rounds and stew in chicken fat with paprika and salt until golden brown. Add can mushrooms, or fresh mushrooms, and can of tomato soup. When ready to serve, place sauce in pan, put sliced tongue on top and place in moderate oven for about 20 minues.



Mrs. H. J. Teller

## STUFFED CABBAGE LEAVES

- |                                             |                                    |
|---------------------------------------------|------------------------------------|
| 4 lb head of cabbage                        | 1 large onion                      |
| $\frac{1}{2}$ cup rice, uncooked and washed | 2 tsp salt                         |
| $\frac{1}{2}$ tsp pepper                    | 1 No. 2 $\frac{1}{2}$ can tomatoes |
| 2 lb ground meat                            | pinch of soda, added to tomatoes   |

Cut heart from cabbage. Place in boiling water for several minutes until soft enough to roll. Drain well and when cool place a roll of the above mixture on each leaf. Place carefully in layers in heavy sauce pan. Sprinkle with salt and pepper. Cover with tomatoes and cook slowly about 2 hours or until tender. Makes about 24 medium sized. To season for sweet and sour, add:  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup lemon juice, salt and pepper to taste.



Mrs. Leo Bayliss

## STUFFED PEPPERS AND SQUASH

Stuffing:

- |                               |                        |
|-------------------------------|------------------------|
| 1 lb. raw ground meat         | 3 medium green peppers |
| 1 small onion, grated         | 3 medium yellow squash |
| pinch of garlic salt          | salt and pepper        |
| pulp only from 1 can tomatoes |                        |

Sauce:

- |                      |                                |
|----------------------|--------------------------------|
| 1 tbsp chicken fat   | juice only from 1 can tomatoes |
| 1 small onion, diced |                                |

Saute onion in chicken fat, add juice from tomatoes, and salt and pepper to taste. Let simmer. Wash squash and peppers. Cut the peppers in halves and clean. Slice a strip off lengthwise of squash and remove the pulp. Add squash pulp to the sauce. Add above ingredients to meat and mix well. Stuff the peppers and squash. Lay in sauce and bake at 350° until tender, about 1 $\frac{1}{2}$  hours.

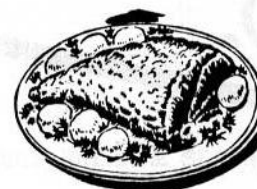
Mrs. Leonard Lieberman

## LIMA BEAN ROAST

- |                     |                 |
|---------------------|-----------------|
| 6 lb brisket        | 1 onion         |
| 2 cans tomato sauce | 1 lb lima beans |
| salt to taste       |                 |

Place meat, sliced onions and other ingredients in a large roasting pan, using enough water to cover the beans (use large limas). Cover pan and roast in a 350° oven until meat and beans are tender, adding water as necessary to prevent beans from becoming dry.

Mrs. Harry Raskin



## BAKED LIMA BEANS WITH LAMB

- |                       |                          |
|-----------------------|--------------------------|
| 1 lb Lamb breast      | 1 small can tomato sauce |
| 1 lb large Lima beans | 1 cup brown sugar        |
| salt to taste         |                          |

Place lamb breasts under broiler so that most of the fat will boil out. Put lima beans in pressure cooker and add water to cover well (as beans swell during cooking) and cook for 15 minutes.

Into roasting pan put the beans and water they were cooked in, the lamb, sugar, tomato sauce and salt. Bake in a slow oven, 325° to 350° for 2 $\frac{1}{2}$  to 3 hours. If there seems to be a lot of liquid, bake uncovered until the liquid cooks out a little and then cover. Should the beans get too dry during the baking, just add a little plain water. Short ribs of beef may be substituted for the lamb.

Mrs. Louis Rogul



# Winkler

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### MEAT LOAF

2	eggs	$\frac{1}{2}$	cup minced onion
2	lbs ground beef	1	tbsp salt
2	cups soft bread crumbs	$\frac{1}{2}$	cup tomato juice

Add the eggs to the meat, then add the remaining ingredients and mix thoroughly. Shape into loaf and place in greased pan. Bake in a moderate oven, 350°, for about 1½ to 2 hours, or until done. Baste with water, as needed.

Mrs. Barney Friedman



### MEAT BALLS & SPAGHETTI

1	diced Green Pepper	$\frac{1}{2}$	can tomatoes
1	large diced onion	1	small can tomato paste
	diced celery	1	small can tomato puree
	diced garlic		Wesson Oil
		1	slice bread

Brown the green pepper, onion and celery in a very small amount of Wesson Oil. Add the rest of ingredients and simmer gently.

Meat balls:

1½	lb round steak	1	grated onion
2	eggs	1	grated clove garlic
		1	slice bread (soaked in water)

Mix these ingredients thoroughly and form into balls. Drop into the above boiling sauce. Then cover pan and cook very slowly over a very slow fire.

Mrs. Wm. (Gladys) Kornfeld

# Winkler

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Mrs. Barney Friedman



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Mrs. Wm. (Gladys) Kornfeld

### SPAGHETTI "A LA PEARL"

- 1 lb ground beef, shoulder, no suet
- 1 clove garlic
- 1 med onion
- 1 can Campbells tomato soup
- 2 cans Franco American Spaghetti
- $\frac{1}{2}$  tsp Accent
- 1 tbsp chili powder

Brown chopped onion and garlic in crisco, until clear amber color. Remove from skillet. Add meat, salt, pepper, Accent and chili powder. Brown slowly until all red color leaves meat. Put into a small roaster or large casserole. Add browned onions, soup and the spaghetti. Bake at 300° for 1 hour. This recipe serves 4. Serve with either a tossed green salad, or a pineapple and cheese salad, garlic French bread and a light dessert.

Mrs. Oliver Rosinsky

### PEPPER STEAK (CHINESE STYLE)

- |                     |                       |
|---------------------|-----------------------|
| 1 large onion       | 1 lb thinly sliced    |
| chicken fat         | pieces of steak (cut  |
| 1 can chinese mixed | in approx. 1" squares |
| vegetables          | 1 small can mushrooms |
| 1 green pepper      | 1 tbsp La Choy brown  |
| 1 tbsp flour        | gravy sauce (molasses |
| fresh tomatoes      | type)                 |
| a little cold water |                       |

Saute onion in chicken fat. When brown, add steak, mixed vegetables and mushrooms. Cook about 10 minutes, then add green pepper that has been cut up. Mix molasses with flour and a little cold water. Blend until smooth. Add to meat and vegetables and cook until it thickens. Add pieces of fresh tomatoes and cook several more minutes. Serve with boiled rice.

Mrs. M. Newman

### ITALIAN SPAGHETTI

- |                        |                 |
|------------------------|-----------------|
| 2 lbs lean ground meat | 1 large onion   |
| 1 large can tomatoes   | garlic          |
| 1 can Italian style    | 2 eggs          |
| tomato paste           | cracker meal    |
| salt and pepper        | chicken fat     |
| grated Italian cheese  | 1 pkg spaghetti |

Mix meat, eggs, garlic and salt and pepper to taste. Make small balls - roll in cracker meal and brown in chicken fat. Put in sauce and let cook very slowly until tender.

Sauce #1: Cook tomatoes 15 minutes with 2 cloves of garlic and 1 tbsp salt. Strain.

Sauce #2: Brown chopped onion in chicken fat until golden brown. Add tomato paste.

Add the two sauces together.

Serve on nest of spaghetti and sprinkle with cheese.

Mrs. George Schwartz

### RIBS THAT ARE DIFFERENT

- 1 lb ribs per person
- $\frac{1}{2}$  cup Soy sauce
- $\frac{1}{2}$  cup Lea and Perrin sauce
- 1 cup water
- $1\frac{1}{2}$  cups sugar

Cut ribs into serving pieces. Mix other ingredients well together. Marinate ribs for several hours in the mixture. Remove ribs from sauce and place in a baking pan. Pour sufficient sauce in pan to come half way up to the ribs. Glaze while cooking. Bake in a 350° oven for one hour, basting every 15 minutes. Thick ribs may take longer to cook.

Mrs. Sally Weinberger



## VEAL PAPRIKA

- |                                                   |                         |
|---------------------------------------------------|-------------------------|
| 2 lbs veal or<br>beef round ( $\frac{1}{2}$ inch) | 2 tbsp paprika          |
| 3 med, or 2 large on-<br>ions, sliced thin        | $1\frac{1}{2}$ tsp salt |
| $\frac{1}{2}$ cup oil or shortening               | 1 - 2 garlic cloves     |
|                                                   | 1 tsp parsley           |
|                                                   | 2 cups water            |

Cook onions in shortening until tender and transparent. Cut meat into 2" cubes,  $\frac{1}{2}$ " thick. Brown in same pan. Add remaining ingredients (parsley optional, should be minced if used). Simmer until done, or about 2 hours. This may be cooked in a casserole in a 350° oven. Serve over hot noodles or rice.



Mrs. Nate Weiss

## STUFFED GREEN PEPPERS (for left overs)

With sharp knife, cut stems and seeds out of 5 or 6 green peppers. Boil in water for 2 minutes. Drain. Mix the following ingredients:

- |                               |                          |
|-------------------------------|--------------------------|
| 2 cups cooked ground beef     | 1 tsp salt               |
| $\frac{3}{4}$ cup cooked rice | $\frac{1}{4}$ tsp pepper |
| 1 tsp chicken fat             | 1 egg                    |
| 3 tsp catsup or chili sauce   |                          |

Stuff this mixture into pepper. Place in loaf pan with small can tomato sauce and bake in a 350° oven for 1 hour. Baste while cooking.

Mrs. Sam Davis

## SPANISH RICE WITH MEAT BALLS

- |                                                   |                                           |
|---------------------------------------------------|-------------------------------------------|
| 4 tbsp butter                                     | $\frac{1}{2}$ cup chopped green<br>pepper |
| $\frac{1}{2}$ cup minced onion                    | 2 tsp salt                                |
| $\frac{1}{2}$ lb ground beef                      | 3 cups canned tomatoes<br>and juice       |
| 1 $\frac{1}{3}$ cups packaged pre-<br>cooked rice |                                           |
| few grains pepper                                 |                                           |

Melt butter in heavy skillet, add green pepper and onion and cook until tender, but not brown. Form beef into small balls; add to skillet and cook until browned, stirring frequently and gently. Add rice, salt, pepper and tomatoes; cover and simmer slowly about 10 minutes. Serves 4. Serve in individual casseroles with green salad and toasted bread slices.



Mrs. Dave Horwitz

## LIVER AND ONIONS

- |               |                    |
|---------------|--------------------|
| 1 large onion | 1 tbsp chicken fat |
| 1 lb liver    | salt and pepper    |

Slice onion in large skillet. Cover with water and stew until water is gone and onions start to brown. Then put in chicken fat and let onions brown. Remove onions and place liver in and cook till done to the degree preferred. Season to taste.

Mrs. Herman Masters

## CHICKEN KNISCHES

- |                                      |                                      |
|--------------------------------------|--------------------------------------|
| 1 egg                                | $\frac{1}{4}$ tsp salt               |
| $\frac{3}{4}$ cup cold water         | $\frac{1}{4}$ cup oil or chicken fat |
| 1 tsp baking powder                  | 1 tsp salt                           |
| 3 cups flour                         | $\frac{1}{2}$ cup matzo meal         |
| 1 cup chicken meat or liver or kasha | grebens (optional)                   |

Make a pie crust of egg, salt ( $\frac{1}{4}$  tsp), cold water, oil, baking powder and flour. Roll crust thin, spread with combined meat, or kasha, 1 tsp salt, matzo meal and greben. Then roll as jelly roll, slice while uncooked and place on a greased pan and bake about 45 minutes or until brown.

Mrs. Harry Lefkowitz



## PRUNES AND POTATOES A LA BEEF

- |                       |                   |
|-----------------------|-------------------|
| 2 lbs beef short ribs | 1 pint water      |
| 6 medium potatoes     | 1 lb prunes       |
| 1 tbsp salt           | 4 tbsp Karo syrup |
| 4 tbsp brown sugar    | Juice of 1 lemon  |

Boil short ribs in 1 pint water for one hour. Then add remaining ingredients. Steam in covered pan, over low flame for one hour or until meat is tender.

Mrs. Sara Wolfson

## SANDWICH FILLING

- |                   |                       |
|-------------------|-----------------------|
| 1 can tomato soup | 1 tsp salt            |
| 1 tbsp sugar      | 1 tsp chili powder    |
| 1 tbsp vinegar    | 1 tbsp Worcestershire |

Boil slowly for five minutes.

- |                  |               |
|------------------|---------------|
| 1 lb ground meat | 1 small onion |
|------------------|---------------|

Brown ground meat with minced onion. Add sauce and cook very slowly until thick, or about 1 to 2 hours, in the oven. Spread on heated buns or make up in advance and keep in refrigerator until ready to use, then re-heat.



Mrs. Vic Levy

## MEAT PUPPY BUNS

- |                  |                                         |
|------------------|-----------------------------------------|
| 1 lb ground beef | $\frac{1}{2}$ cup cooked, mashed potato |
| 1 onion, grated  | 2 tbsp chili sauce                      |
| 1 egg            | salt and pepper                         |
| garlic           |                                         |

Combine all ingredients and set aside. Prepare your favorite biscuit recipe. Roll out and cut into 8 inch squares. Make 8 equal ob-long patties of prepared meat. Roll up and bake on an ungreased baking sheet in a 250° oven for 15 minutes.

Mrs. Arnold Harrow

### SPAGHETTI SAUCE

- 2 #1 cans Campbells tomato soup
- 1 large can tomato puree
- 2 small cans tomato paste
- 1 can meat sauce (optional)
- 1 can sliced mushrooms sauteed (optional)
- 1 garlic clove
- 3 onions, diced
- 1 lb chopped meat
- salt, pepper, chili powder, to taste

Saute garlic, onions until tinged light brown. Add chopped meat and brown slightly. Add rest of ingredients one at a time and stir frequently to prevent sticking. When thoroughly mixed, add salt, pepper and chili powder, to suit taste. Simmer about 45 minutes in a large pot.



Mrs. Norman Gerry

### ITALIAN SPAGHETTI SAUCE

- |                           |                    |
|---------------------------|--------------------|
| 1/2 cup water             | 1 bay leaf         |
| 1 cup tomato sauce        | 1 cup tomato paste |
| 1 #2 can tomatoes, mashed | 1 clove garlic     |
| 1 onion, diced            | 1 tbsp catsup      |
| 1 lb ground meat          | salt & pepper      |

Saute onions, meat, garlic, salt and pepper in a heavy sauce pan. Add all other ingredients and bring to boil. Then cover and simmer for 2 hours. Enough for 1 lb of spaghetti.

Mrs. Jake Fishbein

### BARBECUE SAUCE

- 1 med sized onion, chopped
- 3 tbsp salad oil
- 1 tbsp sugar
- 1 tsp dry mustard
- 1/4 tsp salt
- 1/8 tsp pepper
- 1 tsp paprika
- 1 cup catsup
- 1 cup water
- 1 cup vinegar
- 1 tbsp Worcestershire sauce
- 1 tsp barbecue spice
- 1 tsp liquid smoke
- drop Tabasco sauce

Lightly brown the onion in the salad oil and combine the remaining ingredients. Allow to simmer for 15 minutes. Remove from fire and strain. This recipe makes sufficient sauce for 12 frankfurters, or 3 lbs short ribs, or a 1 to 2 pound broiling chicken.

Mrs. Joe Kamenesky





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## TOMATO SAUCE

- 1 onion, diced
- 1 cup celery, diced
- 1/4 cup green pepper, diced
- 2 tbsp catsup
- 1 can tomatoes (3 oz size)
- 1 can mushrooms, and liquid
- 1 bouillon cube in
- 1 cup hot water

Simmer onion, celery and green pepper in butter, or other fat, until light brown. Brown mushrooms and add to above with the tomatoes, mushroom liquid, bouillon liquid and catsup. Simmer for 30 minutes. Makes about one quart of sauce and may be used for meat balls, meat loaf, spaghetti and casserole dishes. (Other seasonings may be added, according to taste)

Ann Osher

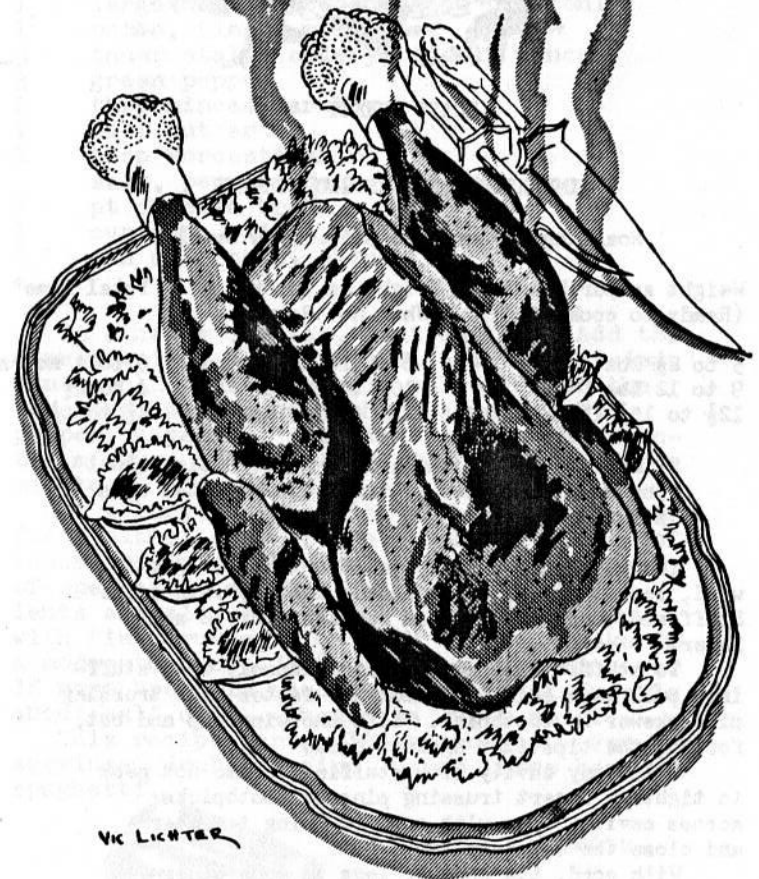
## CURRY SAUCE

- |                      |                      |
|----------------------|----------------------|
| 1/3 cup butter       | dash mace            |
| 2 cups onion, minced | 1/2 cup flour        |
| 1 cup celery, minced | 1 tsp curry powder   |
| 1/2 bay leaf         | 3 cups chicken broth |

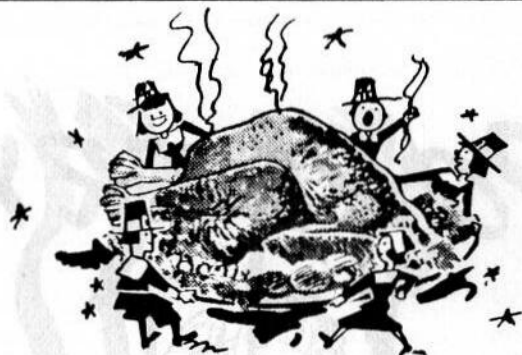
In top of double boiler lightly brown onion and celery in the butter. Add bay leaf and mace. Stir in flour and curry powder. Cook for two minutes, stirring constantly. Add chicken broth and cook until thick, continuing stirring. Place over boiling water and cook covered for 15 minutes. Put through sieve and reheat in double boiler. Yields 3 cups.

Rose Karchmer

# POULTRY



and Dressing



ROAST TURKEY

#### TIMETABLE FOR ROASTING TURKEYS

Roasting temperature 325° (slow oven)

Weight as purchased (Ready to cook birds)	Weight as purchased (When not drawn)	Total Time*
5 to 8½ lbs	6 to 10 lbs	3 to 4 hours
9 to 12 lbs	10½ to 14 lbs	4 to 4½ "
12½ to 15½ lbs	14½ to 18 lbs	4½ to 5½ "

\*Time is based on chilled turkeys. Allow about one hour less time if turkey is not cold when put in the oven.

Thoroughly clean and wash the turkey. Dry it well, inside and out; rub inside lightly with salt. Stuff and truss or store in refrigerator to stuff later.

To stuff: Fill neck opening loosely with stuffing; pull neck skin over back and fasten with trussing pin, skewer or toothpick. Lift the wings up and out, forcing the tips flat against back.

Fill body cavity with stuffing but do not pack in tightly; insert trussing pins or toothpicks across cavity; lace with cord to bring together and close the opening; tie.

With cord, tie ends of legs to each other and to tail. Place turkey on rack in shallow pan with breast side up. Rub skin all over with soft fat or brush with salad oil. Cut and fold a 4-or 5-inch cheesecloth square. Wet well.

Lay dripping-wet cloth on front part of breast and place turkey in oven; brush every half-hour with drippings or extra fat. Cut cord between legs and tail after 1½ hours. The bird is done when the fleshy part of the drumstick feels soft.

#### CHICKEN SPAGHETTI

Cook a hen until tender, saving the broth and then cook one box of spaghetti. Drain and prepare the following sauce:

- 1 large can tomatoes, using pulp only
- 1 onion, finely minced
- 3 inner stalks celery, finely minced
- ½ green pepper
- 2 tbsp minced parsley
- 1 cube butter
- 1 tbsp Worcestershire
- salt, pepper, dash cayenne
- 1 pt chicken broth
- 1 cup ripe olives, sliced
- 1 can mushrooms, sliced

In a heavy skillet, heat butter. Add the minced onion, green pepper, celery, parsley. Saute until onion is pale yellow. Add the tomato pulp, Worcestershire sauce, salt, pepper, cayenne. Stir in broth and cook until mixture is thick and rich -- about 30 minutes. Add mushrooms and olives.

In a large baking dish with plenty of surface, place layer of the spaghetti, layer of sauce, layer of chicken. Add another layer of spaghetti, chicken, etc., until ingredients are all used. Dust slightly on top with fine crumbs. Dot with butter. Bake in a moderate oven, 350°, for about 45 minutes. If more broth is needed, add when mixture is about half done. Should be quite moist.

This recipe serves 10 generously. For 20 servings, double recipe, using three boxes of spaghetti.



Mrs. Lou Horwitz



## BARBECUED BAKED CHICKEN

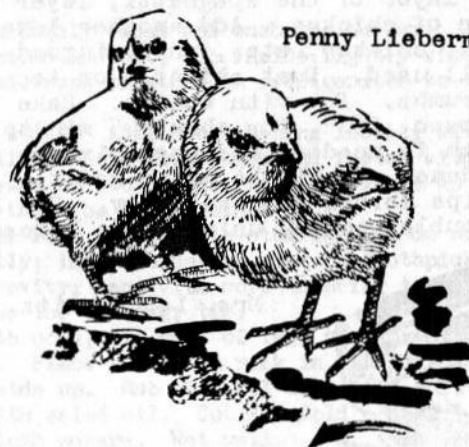
Heat oven to 350°. Arrange two 2½ to 3 lb broiler fryers, halved, with skin sides up in a roasting pan. Sprinkle lightly with salt and pepper and add hot water to cover just the bottom of pan. Arrange 3 thinly sliced onions over fryers, under wings and legs. Bake uncovered at 350° for 1 hour. Turn at end of ½ hour.

Pour off all of liquid, leaving ¾ cup in roasting pan. Turn skin side up again and pour on barbecue sauce. Continue basting and bake about 1 hour, or until tender.

### BARBECUE SAUCE

- |                    |                    |   |                    |
|--------------------|--------------------|---|--------------------|
| 2                  | tsp salt           | ¼ | tsp dry mustard    |
| ¼                  | tsp pepper         | ¼ | tsp Worcestershire |
| 1½                 | cup tomato juice   | 1 | bay leaf           |
| ¼                  | tsp cayenne pepper | 1 | tsp sugar          |
| 3                  | cloves garlic      | 3 | tbsp salad oil     |
| ½ to ¾ cup vinegar |                    |   |                    |

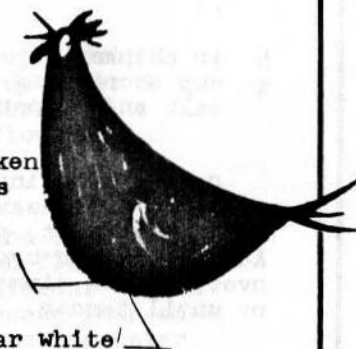
Simmer the above ingredients for 10 minutes. Makes 2½ cups.



Penny Lieberman

## CHICKEN PARFAIT (serves 4)

- 1 3-lb boned, sliced, boiled chicken
- 1 pkg frozen broccoli or asparagus
- 2 cups cheese sauce
- 1 tbsp sherry
- salt and pepper (to taste)



To make cheese sauce, use regular white sauce recipe, adding 1 cup grated cheese and sherry.

Using round or square pyrex baking dish, place one layer sliced chicken on the bottom and then a layer of the vegetable. Then add a layer of cheese sauce. Repeat until all ingredients are used, ending with cheese sauce. Sprinkle top with grated cheese. Then place under low flame in broiler until cheese is melted and brown. Turkey or other fowl can be substituted.

Mrs. David Ross

## CHICKEN CUTLETS

Cook a large hen, remove meat from bones and cut into bite-sized pieces. Make a thick sauce with the following ingredients:

- |   |                   |   |                 |
|---|-------------------|---|-----------------|
| 2 | tbsp shortening   | 2 | tbsp flour      |
| 1 | cup chicken broth |   | salt and pepper |
|   | paprika           |   | celery salt     |

Add:

- |   |                         |   |                  |
|---|-------------------------|---|------------------|
| 1 | tbsp chopped parsley    | 1 | tbsp onion juice |
|   | 1 egg yolk, well beaten |   |                  |

Stir until smooth and pour over the 3 cups of chicken and ½ cup fine crumbs. Cool, shape and roll in crumbs. Dip into well beaten egg and then again in crumbs and let stand in ice-box overnite. Fry in deep fat.

## PAPRIKA CHICKEN

- |                              |                                   |
|------------------------------|-----------------------------------|
| 4 lb chicken                 | 1 large onion, diced              |
| $\frac{1}{4}$ cup shortening | $1\frac{1}{2}$ cups boiling water |
| salt and pepper              | paprika                           |

Cut chicken into pieces, ready to serve. Heat fat in a heavy pan and brown the chicken well. Add salt, pepper and plenty of paprika. Add onions and brown. Pour the boiling water over all and simmer slowly for about 3 hours, or until tender. Keep tightly covered.

Rice is delicious cooked with Paprika Chicken. If desired, use sufficient broth in which the chicken was cooked to allow for cooking the rice. Add the browned onions to the rice and salt to taste. Add the rice after it is cooked to the chicken before the chicken is completely done. Finish cooking in tightly covered pan in a slow oven. Mushrooms may also be used instead of the rice. If desired, add mushrooms to the chicken about 15 minutes before serving.

Mrs. Murray Abrams

## CHICKEN AND BEANS

- |                       |                     |
|-----------------------|---------------------|
| 1 young hen, or fryer | 1 cup celery, diced |
| 1 large onion, diced  | salt and pepper     |

Cut up chicken and brown slowly. Add the onion, celery, salt and pepper and steam in a roaster until tender. In a separate pot boil:

$\frac{1}{2}$  pkg Navy beans (or dried butter beans)

When beans are tender, add to chicken in roaster and simmer together for about 1 hour. The beans will take on the chicken flavor and will thicken the chicken gravy.

Mrs. Leo Pollock



## PAPRIKA CHICKEN

- |                                   |              |
|-----------------------------------|--------------|
| 1 chicken cut into serving pieces | 1 cup catsup |
| 1 large onion, cut up             | 1 cup water  |
| 1 cup celery, cut up              | paprika      |
| 2 green peppers, cut up           | flour        |

Put chicken in roasting pan and season with salt, pepper, garlic, dredge with flour and sprinkle lots of paprika over chicken. Brown chicken in hot oven and when browned pour onion, celery, green peppers, catsup and water mixed together, over it. Cover and put into slow oven and let bake until done. Baste often and add more water if needed.



Mrs. Dave Winters

## VERY SIMPLE BARBECUED CHICKEN

- 1 Hickory Fire (fire should burn at least 1 hour before cooking begins)
- 3 2 lb fryers, split in halves and dried
- $\frac{1}{2}$  lb margarine
- 1 large knob fresh garlic (use garlic press and mash into a small bowl)
- salt and freshly ground black pepper
- 1 heavy twig
- 1 clean rag
- 1 willing and helpful husband

Rub each half of chicken well with the mashed garlic. Let stand on platter at room temperature while fire is getting hot. Melt margarine, add garlic, salt and pepper, to taste. Tie clean rag around twig to use for basting, instead of pastry brushes. The chickens should be well basted before putting on fire and should be turned and further basted as necessary during the hour of cooking.

Mrs. Morris Schneider



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**COUNTRY FARE CHICKEN**

This recipe can be made in any amount,  
but for each half broiler use the following  
quantities:

- 1/2 cup salad oil
- 1/2 tsp salt
- 1/2 tbsp chopped onion
- 1 tsp paprika
- flour

Roll 1/2 broiler chicken in flour and  
place in baking pan of glass or china oven-  
ware. Pour salad oil over broiler, sprinkle  
with paprika, salt and chopped onions. Let  
chicken stand for 24 hours in this mixture.  
Keep under refrigeration until a couple of  
hours before using. Bake for 45 minutes, or  
until tender and brown, in 400° oven.

Mrs. John Horwitz

**CHICKEN AND RICE**

- |                          |                                   |
|--------------------------|-----------------------------------|
| 1 large baking chicken   | 1 cup rice                        |
| 2 large onions           | 1 stalk celery                    |
| 1 small can tomato paste | paprika, salt, garlic<br>to taste |

Grind onions and celery, add salt, paprika and  
garlic. Add tomato paste.

Put chicken in oven and cook until juice has  
come up a little. Then add other ingredients and  
let cook until chicken is done.

Remove chicken and put in raw rice and cook  
until tender.

Mrs. M.H. Adler





### DEVILED CHICKEN

- 1 3 lb fryer (cut up)
- 1 can consomme
- 1 cup water
- 3 tbsp flour
- 1 tbsp prepared mustard
- 1 tbsp Worcestershire
- 1 tbsp catsup
- 1 paprika

Wash and dry fryer. Season with salt and pepper and brown in hot fat. After chicken browns, remove from pan and add flour to remaining fat. Stir over low heat and add consomme and water. Mix mustard, Worcestershire, catsup and paprika and add to consomme mixture. Add browned chicken to sauce and cook about 45 minutes or until done, basting frequently. Remove cover and continue cooking over low heat for 15 minutes.

Helen Raskin



### FRICASSEE CHICKEN

- 2 lbs ground beef
- 1 lb chicken or calves liver
- 4 tbsp chicken fat
- 1 cup celery, chopped
- 1 large onion, diced
- 1 lb mushrooms
- 1 cup chicken soup (or warm water)
- 2 eggs
- 1 tbsp. grated onion
- Salt & Pepper (to taste)
- Chili Powder (to taste)



Mix the ground beef, eggs, grated onion, salt, pepper and chili powder together well. Shape into very small balls. Brown these balls along with the liver which has been cut into small pieces, in the chicken fat. Then brown the onion, celery and mushrooms until golden in color. Add the chicken soup or water and add to the meat mixture. Allow this to simmer about an hour on a small flame. Chicken gizzards and hearts may be added to this fricassee mixture, if desired.

Mrs. Sol Rubenstein

### CHICKEN CACCIATORE

- 2 spring chickens, cut into serving pieces
- 1 large onion
- 4 tbsp oil (olive)
- 2 cups canned tomatoes
- 1 cup coarsely chopped green pepper

Brown coarsely chopped onion in 2 tbsp olive oil in heavy skillet. Remove onions but save. Add 2 tbsp more olive oil and saute chicken that has been dredged in flour, salt and pepper. Add tomatoes, the green pepper and browned onions. Cover pan and simmer over low flame for 15 minutes. Add a little chicken stock to pan. Recover and continue to simmer for 45 minutes, or until chicken is tender.

Mrs. Ben Shanker

## TURKEY GRAVY

4 tbsp fat (from roasting pan)  
4 tbsp flour  
2½ cups water or broth from giblets

½ tsp salt  
dash of pepper  
Giblets, cooked and chopped (optional)

To cook the giblets, wash gizzard, heart, liver and neck; place all except liver in 1½-quart saucepan. Cover with water, add 1 tsp salt; simmer 2 to 3 hours till tender. Add liver during last 15 to 20 minutes of cooking.

Without scraping pan, pour drippings from the roasting pan into measuring cup. Skim off all fat, leaving the meat juices in the cup. Measure the fat into 1-quart saucepan and add the flour; stir over low heat until smooth and bubbly; then remove from heat. Add water or broth to meat juices to make 2½ cups in all and pour into roasting pan; stir over heat to dissolve all brown particles. Gradually stir into flour mixture; add salt, pepper; stir over low heat until thickened. Add giblets, heat and pour into gravy boat.



## RICE DRESSING

1½ cups rice  
1 can sliced mushrooms  
½ cup chicken fat  
salt and pepper to taste

1 large onion, diced  
1 cooked and sliced gizzard and liver from fowl

Half-cook rice according to directions on package. Put in colander and run cold water over it, then set aside to drain.

Simmer onion and sliced mushrooms in half a cup of chicken fat until lightly browned.

Place rice in a bowl and add onion, mushrooms, and chicken fat, gizzard, liver and salt and pepper. Fold together well and pour in roasting pan alongside fowl. Baste often.

Mrs. Max Horwitz



## DRESSING

3 eggs  
3 slices white bread  
1 potato-grated fine  
1 small box cornflakes (1 oz.)

1 small onion  
2 tbsp. chicken fat  
¼ cup matzos meal

Saute onion (finely diced) in chicken fat until they turn a pale yellow. Cool. Soak bread and drain. Beat eggs well. Add to egg mixture, onions, bread, cornflakes, grated potato and meal. Mix thoroughly. Bake for one hour at about 350°. This will bake to the consistency of a pudding, and can be sliced.

Variation: If desired chicken liver (cooked and diced) can be added to the mixture and baked.

Mrs. Meyer Sobol



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### GRIEBEN (RENDERING CHICKEN FAT)

Cut all fatty and fatty skin of a chicken or goose into very small pieces, about  $\frac{1}{4}$  inch in size. Place in a sauce pan, cover and cook over a low flame, stirring often. When the particles turn golden brown and start to crisp, add some sliced onion and stir again.

Remove from the fire when the onions begin to brown. Strain into a crock or a bowl, pressing off all fat from the grieben, which should be crisp and brittle. The fat should be stored in jars and kept in a cool place.



### CHICKEN STUFFED NECK OR HELZEL

2 tbsp flour  
1 tbsp matzo meal  
1 tsp farina  
1 tsp oatmeal  
1 tsp minced onion

2 tbsp chicken fat  
1/3 tsp salt  
dash of pepper and  
cinnamon

Clean the neck thoroughly of all pin feathers. Sew up the wide end. In a small bowl mix together all the dry ingredients, the onion and the seasoning. Rub the chicken fat well into this mixture until it is finely crumbled. Stuff the neck loosely, only about  $\frac{2}{3}$  full, and sew up the narrow end. The helzel may either be cooked in a soup, in a meat stew, or in a tsimis, or roasted in the oven.





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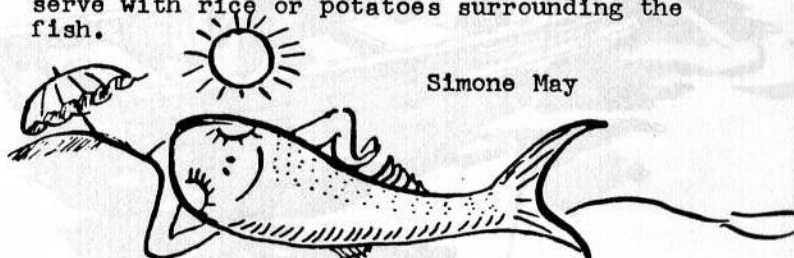
# FISH



### BAKED FISH

- 2 to 3 lbs fish (whole, fillets or steaks)  
 1 large onion, sliced  
 3 or 4 slices of lemon  
 1 cup white wine (or water)  
 salt and pepper

Heat oven to 375°. Clean the fish and put into a shallow baking pan. Slice onion over the top, along with the lemon slices, salt and pepper to suit taste. Pour wine over this. If no wine is available, substitute a cup of water, mixed with a little vinegar. Cook about  $\frac{1}{2}$  hour at 475°, until fish is a golden brown, basting occasionally. Then reduce heat to 350° and continue cooking until fish is done and sauce is thickened. May serve with rice or potatoes surrounding the fish.



Simone May

### BAKED FISH

- 3 to 4 lbs fish for baking  $\frac{1}{4}$  tbsp butter  
 2 onions 1 can tomato sauce

Melt butter. Slice onions. Pour butter over them and season with salt and pepper. Lay fish over this and pour tomato sauce over all. A little garlic salt and chopped parsley may be sprinkled on top. Bake in a 350° oven for 30 minutes.

Mrs. John Horwitz

### BAKED FISH FILLETS IN SOUR CREAM

Bake 30 minutes at 400°. Serves 4.

- $1\frac{1}{2}$  lbs fillets or 2 lbs steaks  
 $\frac{2}{3}$  cups sour cream mixed with  
 1 tbsp minced onion, and  
 $\frac{1}{2}$  tsp prepared mustard, and  
 $\frac{1}{8}$  tsp salt  
 thin lemon slices



Cover bottom of shallow baking dish with lemon slices, arrange fish on top. Sprinkle with salt and pepper. Cover and bake till easily flaked with fork (30 minutes). Then spread lightly with sour cream mixture. Sprinkle with paprika and place low under broiler until cream is slightly browned.

Mrs. Ben Shanker



### BAKED HALIBUT IN CUSTARD

- |                        |                          |
|------------------------|--------------------------|
| 1 lb halibut, boned    | 2 eggs, beaten slightly  |
| $\frac{1}{2}$ tsp salt | 2 tbsp flour             |
| $\frac{1}{4}$ paprika  | 1 cup milk               |
| 1 tbsp minced parsley  | $\frac{1}{2}$ tsp salt   |
| 1 small onion, grated  | $\frac{1}{8}$ tsp pepper |

Remove bone from halibut; cut across in thin slices. Place in buttered shallow dish; season with salt, paprika, minced parsley and grated onion. Beat eggs in bowl until creamy. Add flour blended with milk and seasoned with salt and pepper. Pour over fish. Bake for 30 minutes in 350° till custard is set.

# SWEET AND SOUR FISH

- |                 |                        |
|-----------------|------------------------|
| 4 lbs fish      | 1/2 cups white vinegar |
| water, to cover | 1 1/2 cups brown sugar |
| 2 stalks celery | 1 cup white syrup      |
| 1 onion         | 2 dozen raisins        |
| 1 carrot        | 1 lemon, sliced        |
| 1 tsp salt      | 4 ginger snaps         |

Cut fish (buffalo, trout, red fish or red snapper may be used. Use two different kinds and combine them) in thick pieces, crosswise through entire fish, two pieces to the pound. Let stand in salt for an hour. Wash fish & then boil slowly in a small amount of salted water with celery, onion and carrot. Cook for 15 minutes. Combine all other ingredients. Add to fish and cook 15 minutes longer. It must have a strong taste of vinegar and sugar and more of either ingredient may be added. After it has cooled, cut each piece in half, lengthwise. Place in refrigerator and serve with the congealed jell. This makes approximately 1 1/4 servings.

Mrs. Max Fagin

# SWEET AND SOUR FISH

- |                               |                 |
|-------------------------------|-----------------|
| 2 1/2 lbs trout or white fish |                 |
| 1 large onion                 | 1/4 tsp pepper  |
| 1 quart water                 | 6 gingersnaps   |
| 2 lemons                      | 1/4 cup raisins |
| 1 1/2 tsp salt                | 1/4 cup sugar   |

Boil onion in water for 10 minutes. Add the fish, which has been cut in serving slices, stalk of celery and a carrot diced, and cook together for 20 minutes. Soak gingersnaps in lemon juice and add to the fish. Add sugar and raisins and cook for about 30 minutes, or until well done. More lemon juice or sugar may be added to suit the individual taste.

Mrs. S. J. Singer

# GEFILTE FISH

- |                                      |                      |
|--------------------------------------|----------------------|
| 2 1/2 lbs buffalo or carp fish filet | 1 tbsp salt          |
| 1 small onion                        | 2 egg yolks & whites |
| 1 small carrot                       | 1 tbsp cracker meal  |
| 1/2 glass water                      | 1 piece celery       |
|                                      | speck pepper         |
|                                      | 1 tbsp sugar         |

Grind fish and celery. Add grated onion and carrot. Beat in egg yolks, chop well and add water, sugar and salt. Chop in beaten egg whites. Cut up onions, carrots, celery, beet and parsnip. Cover with water and bring to boil. Add seasoning to taste. Drop fish balls into boiling water. Reduce heat, cover and cook for 1 hour. Uncover and cook for 1/2 hour to 3/4 hour longer.



# EGG GRAVY FOR GEFILTE FISH

- |                      |                |
|----------------------|----------------|
| 1 onion, cut fine    | celery         |
| 1 or 2 small carrots | butter         |
| 2 or 3 cups water    | salt, to taste |

Cook fish balls till tender, take out of gravy and place in large bowl. Then add:

- |   |                                   |
|---|-----------------------------------|
| 1 | tbsp sugar                        |
| 6 | egg yolks ( <u>not too cold</u> ) |

Stir and gradually add boiling gravy, stirring constantly till egg yolks are thoroughly mixed. Place on fire a minute or two over a very slow heat, stirring so mixture will not curdle. Pour over the fish and allow to cool. You may add a few sprigs of parsley but do not boil parsley.

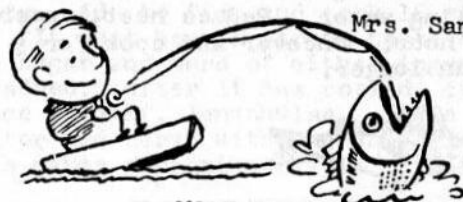
Mrs. Lee Kiefer



### MOCK GEFILTE FISH

- |                                |                |
|--------------------------------|----------------|
| 1 lg can pink salmon           | 1 carrot       |
| 1 baked, scooped, large potato | 1 stalk celery |
| 1 onion, grated                | 1 egg          |
| $\frac{1}{2}$ tsp pepper       | 1 tsp salt     |

Prepare onion cut into small pieces, add diced carrot, stalk celery, pepper, salt and bring to a boil. Mix together with other ingredients and then chop for several minutes. Prepare individual balls. Drop into boiling mixture and cook slowly for two hours.



Mrs. Sam Davis

### MOCK GEFILTE FISH

- |                                  |                               |
|----------------------------------|-------------------------------|
| Raw breast meat of large chicken | $\frac{1}{4}$ salt and pepper |
| 2 onions                         | cup matzo or cracker meal     |
| 2 carrots                        | $\frac{1}{2}$ cup cold water  |
| 1 piece celery                   | sprig parsley                 |

Put chicken, 1 onion, 1 carrot through meat grinder; add egg, matzo meal, water, salt and pepper and stir until smooth. Slice other onion, carrot and celery in kettle with parsley. Add 2 cups of water. Bring to a boil and put mixture, formed into balls, into boiling water. Cover and cook slowly for 1 hours.

Mrs. Anna Grossman

### PICKLED FISH

- |                   |                            |
|-------------------|----------------------------|
| 1 tsp salt        | 2 med sized, sliced onions |
| 10-15 peppercorns | $\frac{1}{2}$ pt vinegar   |
| allspice          | $\frac{1}{2}$ pt water     |
| bay leaves        | 1 tbsp sugar               |

Boil the above ingredients for  $\frac{1}{2}$  hour. Then add: 1 sliced lemon and cook 5 more minutes. Simmer pieces of fish in the above mixture for about 10 minutes. (Cook a few slices at a time). Pack fish in a crock, putting slices of raw onion between layers. Pour hot liquid to cover fish. Let cool before storing in refrigerator. After a few days the liquid will congeal and will then be ready to serve. (For this recipe I use 3 to 4 lbs Pike).

Flo Newman



### STUFFED ROLLED FILETS OF FLOUNDER

- |                        |                    |
|------------------------|--------------------|
| 1 onion                | 1 cup bread crumbs |
| 2 tbsp butter or oil   | 1 egg              |
| $\frac{1}{4}$ cup milk | fish filets        |

Fry finely minced onion in fat; add bread crumbs and stir for 1 minute over fire. Beat egg lightly and add to crumb mixture which has been cooled. Season with salt and pepper to taste and stir in milk. Wash and dry fish filets and season with salt and paprika, spread with filling and roll. Fasten with toothpick, dust with flour and bake in a moderate oven, until light brown.

Mrs. Ann Jacobson



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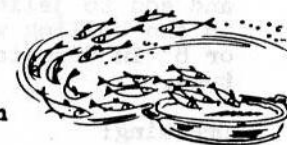
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#### SALMON LOAF

1 large can salmon	3/4 cup milk, (about)
1 1/2 cups soft bread crumbs	2 tbsp chopped sweet
2 tsp lemon juice	pickles
1 tsp salt	1/4 tsp pepper
1 egg, slightly beaten	

Drain salmon, reserving liquid. To liquid add enough milk to measure 1 cup. Flake salmon. Combine all ingredients. Pack into a greased small loaf pan. Bake in moderate oven (375°) for 25 to 30 minutes or until brown.  
Makes 4 to 6 servings.



Mrs. Abe Fagin

#### SALMON CROQUETTES

1 tall can red salmon	1 small onion, grated
2 tbsp mayonnaise	2 eggs
1/3 cup corn flakes, crushed	1 tbsp worcestershire sauce
crushed corn flakes for dipping	salt
	pepper

Remove bones and skin from salmon; flake and combine with other ingredients. Shape into oones or logs and dip in crushed corn flakes. Brown in hot deep fat.

Mrs. John Horwitz

#### PICKLED HERRING

3 schmaltz herring	1/2 pint sour cream
1/4 cup white vinegar	2 or 3 large onions
1 tsp sugar	sprinkling of mixed spices

Split, skin and bone herring. Soak in water overnight. Change water twice.

Beat the cream, vinegar, sugar and spices together well. Place fillets of herring into sauce. Slice onions and put in jar with the herring and sour cream sauce. Allow to pickle for 3 or 4 days. Keep in cool place or refrigerator.

### SALMON MOUSSE RING

- 2 $\frac{1}{2}$  lb fresh salmon or 2 large cans salmon
- 2 pkgs lemon jello
- 1 $\frac{1}{2}$  cups boiling water
- $\frac{1}{2}$  cup vinegar
- salt and pepper, to taste

Boil, bone and skin the fresh salmon, or remove bones from canned salmon. Mince well and add to jello, which has been dissolved in the boiling water. Put in a ring mold 7 or 8" in diameter. Freeze and serve on lettuce.

#### Dressing:

- 1 $\frac{1}{2}$  cups mayonnaise
- vinegar, to taste
- pepper and salt
- 1 large cucumber

Peel and grate cucumber. Add to the mayonnaise. Do not make dressing too thin. Put in center of ring mold when ready to serve.

Mrs. F. M. Leterman



### SALMON ROLLS

- 1 recipe baking powder biscuits
- 1 $\frac{1}{2}$  cups flaked salmon
- 1 small onion
- 1 pepper, chopped
- $\frac{1}{2}$  tsp salt

Roll dough  $\frac{1}{4}$ " thick. Combine ingredients and moisten slightly with salmon liquid. Mix well and spread. Roll as jelly roll, slice. Bake in hot oven for  $\frac{1}{2}$  hour.



STATE OF OKLAHOMA  
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OKLAHOMA CITY

### SALMON SUPREME

- 1 can Red Salmon
- $\frac{1}{2}$  lemon
- $\frac{3}{4}$  Cup of very sour cream

Break salmon into chunks and place in loaf pyrex dish. Spread sour cream over surface of salmon until it is about  $\frac{1}{8}$  inch thick. Squeeze lemon juice over top of cream. If Cream is very thick and has very little liquid, use about  $\frac{1}{2}$  cup of salmon juice over salmon before using the sour cream. Place in pre-heated oven  $350^{\circ}$  and cook 25 minutes. Turn oven to  $400^{\circ}$  and cook 10 more minutes.

This should be served with a fresh vegetable salad and cornbread for a real "Plain Folks" dinner - serve with buttermilk also.

*Mrs. Johnston Murray*  
Mrs. Johnston Murray



## SALMON LOTKES

- |                     |                                |
|---------------------|--------------------------------|
| 2 cups salmon       | 1 egg, well beaten             |
| 2 tbsp green pepper | $\frac{1}{3}$ cup bread crumbs |
| 2 tbsp onion        | $\frac{1}{2}$ cup butter       |

Remove the skin and bones from either pink or red salmon and drain juice. Flake the salmon and add minced green pepper, grated onion and the beaten egg. Mix well. Shape into flat patties and roll in dry bread crumbs. Heat fat in heavy skillet (can use HOKKACH NYAFAT). Fry patties in hot fat over medium heat for about 3 minutes, or until they are a golden brown. Turn and fry 3 minutes longer. Drain on absorbent paper. Serve hot. This recipe serves 4.



SALMON DELUXE

- |                                               |                              |
|-----------------------------------------------|------------------------------|
| $2\frac{1}{2}$ tbsp gelatin                   | $\frac{1}{2}$ cup cold water |
| 3 eggs, separated                             | 1 tsp salt                   |
| 3 tbsp melted butter                          | 2 cups milk                  |
| $\frac{1}{4}$ cup mild vinegar or lemon juice | 1 tsp mustard                |
| 3 cups canned salmon                          | 1 tbsp minced onion          |

Mix egg yolks, which have been slightly beaten, with salt, mustard and paprika, then add butter, milk and vinegar. Cook over boiling water stirring constantly until mixture thickens. Soften gelatin in cold water. Add to hot mixture and stir until dissolved. Add salmon, separated into flakes. Turn into mold that has been rinsed in cold water. Chill, and when firm, unmold on platter.

Mrs. Chas. Futor

## CODFISH A LA BENEDICTINE

- |                        |                 |
|------------------------|-----------------|
| 1 lb codfish           | 1 cup milk      |
| 5 small sweet potatoes | salt and pepper |
|                        | breadcrumbs     |

Boil fish till tender in salted water and drain. Set aside, keeping it warm. Cook potatoes till soft. Peel and mash. Add salt pepper. 2 tbsp butter, lemon juice and milk. Remove skin and bone from fish, pound till fine. Add tbsp butter and remaining lemon juice. Add mashed potatoes, more milk to moisten. Put in greased baking dish. Cover with bread crumbs and melted butter. Bake in a moderate oven for 20 minutes.

## TANGY SAUCE FOR BROILING FISH

For each pound of fish use:

- |               |                               |
|---------------|-------------------------------|
| 2             | tbsp melted butter            |
| 2             | tsp lemon juice               |
| $\frac{1}{4}$ | tsp salt                      |
|               | Pepper and marjoram, to taste |
| 1             | tbsp minced onion             |
| 1             | tsp Worcestershire            |
| 1             | tbsp catsup                   |
| $\frac{1}{2}$ | tsp horseradish               |



Combine in small pan and simmer for 10 minutes. Spoon or brush over fish fillets or steaks. Baste as necessary during the broiling.

Mrs. Ben Shanker

### SHRIMP CREOLE

- |                              |                          |
|------------------------------|--------------------------|
| 2 cups cooked, peeled shrimp | 1 tbsp flour             |
| 2 tbsp oil                   | salt to taste            |
| 1 cup onions                 | 1 tbsp sugar             |
| 1 cup celery                 | 2 cups tomatoes          |
| 1 clove garlic               | 1 med size can mushrooms |
| 1 tbsp chili powder          |                          |

Slightly brown onion, celery, garlic and mushrooms in oil (about 10 minutes). Add the flour, salt, chili powder, sugar and tomatoes and simmer for 15 minutes. Add shrimp and cook 10 minutes longer. Serve over rice.

Mrs. Sherman Markman



### SHRIMPS EN COQUILLE

- |                       |                           |
|-----------------------|---------------------------|
| 2 lbs cooked shrimp   | 1/8 tsp pepper            |
| 1 clove garlic        | paprika                   |
| 2 tbsp flour          | 1/2 cup catsup            |
| 2 tbsp butter, melted | 1 1/2 tbsp Worcestershire |
| 1 cup cream           | buttered bread crumbs     |
| 1/2 tsp salt          |                           |

Rub pan with garlic. Add flour to melted butter, pour cream on gradually and cook, stirring constantly until smooth and thick. Add seasonings and shrimp. Fill shells. Sprinkle with crumbs and bake in hot oven for about 10 minutes, to brown.

Mrs. Lester Greenberg

### SHRIMP CREOLE

- |                     |                         |
|---------------------|-------------------------|
| 1 doz Shrimp        | 1 tsp chili powder      |
| 1 cup chopped onion | 1 bay leaf              |
| 1 tsp garlic        | 1/4 cup chopped parsley |
| 1/4 cup fat         | 3/4 cup celery leaves   |
| 2 tbsp flour        | 1 #2 1/2 can tomatoes   |
| 4 tsp sugar         | ripe olives             |

Brown onion, garlic in fat. Add flour, seasonings, tomatoes. Simmer for 20 minutes. Add shrimp for 10 minutes. Garnish with olives.

Mrs. Ronald Greenberg



### CRAB CAKES

- |                          |                       |
|--------------------------|-----------------------|
| 1 lb crab meat           | 1 egg, beaten         |
| 1/2 cup med white sauce  | 1/2 tsp fresh ground) |
| 6 unsalted soda crackers | coarse pepper )       |
| salt, to taste           |                       |

Use either fresh or canned crab meat and add all ingredients, crushing soda crackers into mixture. Chill. Form into patties and brown on both sides in butter.

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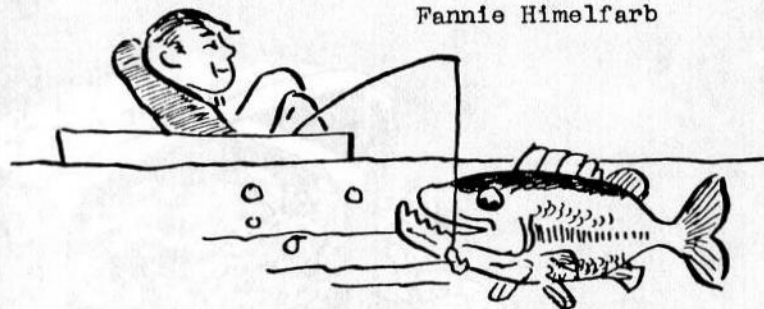
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### DEVILED CRAB MEAT

- |   |                       |               |                      |
|---|-----------------------|---------------|----------------------|
| 4 | tblsp melted butter   | 1             | tsp prepared mustard |
| 2 | tblsp flour           | $\frac{1}{2}$ | tsp horseradish      |
| 1 | cup milk              | 1             | tsp salt             |
| 1 | tblsp chopped parsley | 2             | hard cooked eggs     |
| 2 | tsp lemon juice       | 2             | cups crab meat       |

Use either fresh or canned crab meat. Grate the hard boiled eggs and mix all ingredients together with butter crumbs. Put into a pyrex shell, or cups and bake slowly until heated thoroughly. Makes a delicious luncheon dish.

Fannie Himelfarb



### CRABMEAT BISQUE

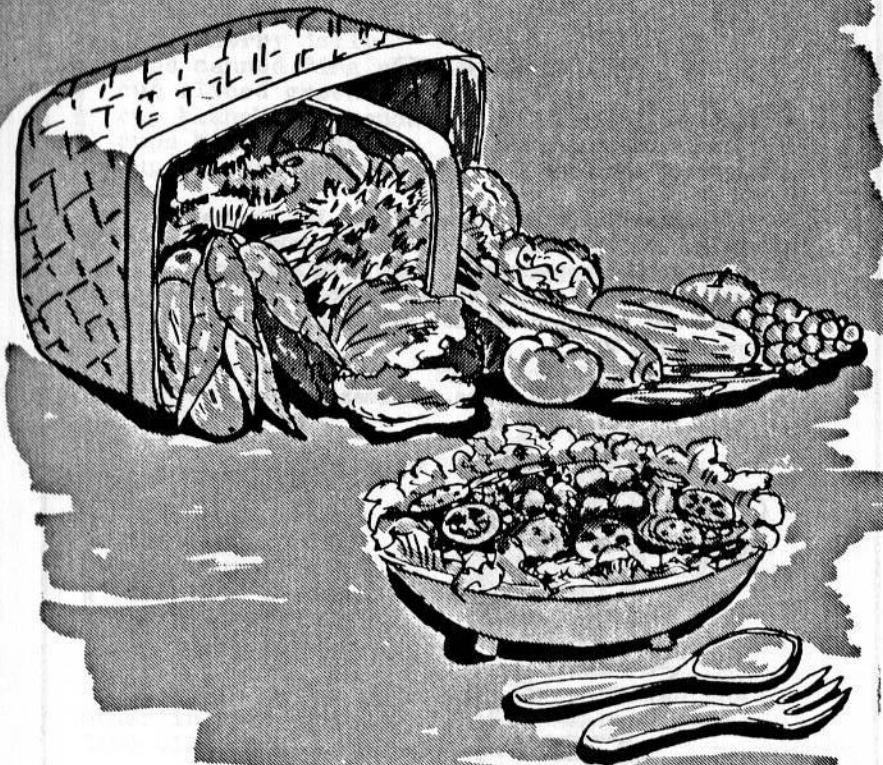
- |               |                           |
|---------------|---------------------------|
| 2             | cans cream of tomato soup |
| 2             | cans cream of pea soup    |
| 4             | cans of strong soup stock |
| 1             | cup heavy cream           |
| 2             | lbs crabmeat              |
| $\frac{2}{3}$ | cup sherry                |

Heat in double boiler all together; add  $\frac{2}{3}$  cup of sherry just before serving in tureen. Serve with French bread and garlic butter. Makes 6 to 8 servings. With tossed salad, makes good Sunday night supper.

Mrs. Louis Karchmer



# VEGETABLES and Salad



Mc. Huff

### CRANBERRY AND PINEAPPLE MOLD

- 2 pkgs red jello
- 1 can strained jelled cranberries
- 2 cups boiling water
- 1 no. 2½ can crushed pineapple



Add boiled water to jello and let cool until consistency of egg white, then add crushed pineapple and jellied cranberries. Put mixture in refrigerator over night.

Mrs. Sam Wasserman

### SOUR CREAM LIME MOLD

- 1 Pkg. lime jello
- 1 1/4 cups boiling water
- 1 cup thick sour cream

Dissolve jello in hot water and let congeal slightly. Add the sour cream and mix well. (Has a speckled appearance). Pour into mold and let set. For variety, drain fruit cocktail or cucumber and blanched almonds may be added. This recipe serves 8.

Mrs. Sherman Markman



### CRANBERRY JELLO MOLD

- |                            |                     |
|----------------------------|---------------------|
| 1 lb cranberries           | 2 oranges           |
| 2 pkgs lemon jello         | 1 cup nuts          |
| 1½ cups sugar              | 1 cup celery        |
| 1 #2 can crushed pineapple | 1 cup boiling water |

Grind the cranberries and let stand overnight. Drain off liquid. Dissolve jello in water and add sugar. Grind the oranges and add the remainder of ingredients. Place in jello mold and chill.

### BLACK CHERRY JELLO MOLD



- 2 pkgs cherry jello
- 2 cups canned Bing cherries, pitted
- 1 cup sliced green stuffed olives
- 1 cup blanched almonds
- 2 cups boiling water
- 2 cups cherry juice

Dissolve jello in boiling water. Add the cherry juice. Chill until jello is slightly firm. Add remaining ingredients and place in jello mold and chill.

Mrs. Joe Kamenesky

### BETT HORSE RADISH MOLD

- |                         |                     |
|-------------------------|---------------------|
| 1 pkg lemon jello       | 1 cup boiling water |
| 1 cup sour cream        | 1 cup horseradish   |
| 1 can shoe string beets | 1 cup beet juice    |
| 2 tbsp vinegar          | 1 tsp salt          |

Dissolve jello in boiling water. Add the other ingredients and mix thoroughly. Pour into oiled mold.

Mrs. J. B. Seligson

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#### JELLIED SALMON

1 tbsp unflavored gelatin	$\frac{1}{2}$ lb can red salmon
1 cup boiling water	2 eggs, hard boiled
$\frac{1}{8}$ cup lemon juice	6 stuffed olives
pinch of salt	$\frac{1}{2}$ cup celery, diced
1 tsp sugar	1 tbsp green pepper

Dissolve gelatin in small amount of cold water and then add boiling water. Add the lemon juice, salt and sugar. Put about half of gelatin in round pan and chill until firm. Place the salmon in the center of pan and arrange hard-boiled eggs, cut into quarters, the shredded green pepper, celery and stuffed olives, cut in halves, around the salmon. Add remaining gelatin and chill until firm. Unmold on large platter and garnish with slices of cucumbers, tomatoes and radishes. Will serve 4.

Mrs. Howard Poyner

#### MOLDED TWO-TONE CUCUMBER SALAD

##### Ingredients:

1 pkg lime-flavored gelatin	1 cup hot water
$\frac{3}{4}$ cup cold water	1 tbsp vinegar
1 cup finely chopped cucumber	$\frac{1}{2}$ tsp grated onion
$\frac{1}{2}$ tsp salt	Dash of cayenne
1 pkg (3-oz) cream cheese	1 cup diced celery
$\frac{1}{2}$ cup sliced green pepper	

Dissolve gelatin in hot water. Add cold water, cucumber, vinegar, onion, salt and cayenne. Chill until slightly thickened. Turn half of mixture into individual molds. Chill until firm.

Soften cream cheese with fork. Add remaining gelatin mixture gradually, blending well. Then fold in celery and green pepper. Turn into firm gelatin. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Makes 8 servings.

Mrs. Sam Wasserman



### ST. PATRICKS DAY SALAD

- 1 pkg lime jello
- 1 1/2 cups boiling water
- 8 oz. can crushed pineapple
- 1 pkg. lemon jello
- 1 1/2 cups boiling water
- 1 3 oz. pkg. cream cheese
- 1 cup pineapple juice
- 1 cup sour cream

Dissolve lime jello in the 1 1/2 cups hot water and chill until partly thickened. Add slightly drained pineapple and mix. Fill the mold half full and chill until firm. Dissolve the lemon jello in 1 1/2 cups hot water and chill until it is slightly thickened. Mix cheese with the pineapple juice. Fold in sour cream and then very slowly stir in lemon jello. Place on top of the lime jello.

Mrs. H. J. Teller



### AVOCADO SALAD

- 1 pkg lime jello
- 1/2 cup cream, whipped
- 1/4 tsp salt
- 1 small can crushed pineapple
- 3/4 cup mayonnaise
- 2 tbsp lemon juice
- 1 large, or 2 small avocado

Dissolve jello in one cup hot water, add juice from pineapple and salt, and let set in ice box until thick but not jelled. Add pineapple, cream, mayonnaise, lemon juice, chopped avocados -- rub mold or bowl with garlic and put in refrigerator to harden.

Mrs. Jack Trachtenberg

### FROZEN BANANA SALAD

- 2 3-oz. pkgs Phila. cream cheese
- 1 t salt
- 1/2 cup mayonnaise
- juice of one lemon
- 1/2 cup crushed pineapple
- 2 medium sized bananas
- 1/2 cup walnut meats
- 1/2 cup maraschino cherries
- 1 cup whipping cream



Mix the cream cheese with salt, mayonnaise and lemon juice. Then add the pineapple, sliced bananas, nuts and cherries. Fold in the whipped cream and pour into freezing tray. When frozen, serve in slices on crisp lettuce leaves, and garnish with fresh fruit. Fresh whole strawberries are very attractive. This serves from 6 to 8 people.

Mrs. Sherman Markman

### CRANBERRY SALAD

- Grind together:
- 1 qt. cranberries
- 1 orange, rind and all
- 2 apples
- 1/2 cup celery
- Add to above 1 cup sugar.

Dissolve 2 packages red jello in 3 cups water. Mix with above ingredients and pour into mold. Place in refrigerator to set.

Mrs. Herbert Fertig

### COCONUT FROZEN SALAD

1½ cups boiled water      1 can crushed pineapple  
1 pkg orange gelatin      1 can Baker's coconut

Mix together the water and gelatin. Add the pineapple and coconut and mix thoroughly. Pour into individual or large mold and freeze.

### DRESSING FOR ABOVE SALAD

1/8 lb butter      juice of 1 orange  
½ cup sugar      juice of ½ lemon  
3 egg yolks      ½ pint cream, whipped stiff

Mix together the butter, sugar, and juices in a double boiler and add the well beaten egg yolks. Cook, stirring constantly, until the mixture is the consistency of thick custard. Cool and add the whipped cream.

Mrs. Nate Roisman

### AVOCADO SALAD

1 pkg lemon jello      3 avocados  
2 cups boiling water      salt  
lemon juice

Dissolve jello in boiling water and cool. When partially congealed, add avocados which have been mashed and seasoned with lemon juice and salt. Put in oiled mold.

Serve in a salad platter and garnish with curly endive and orange and grapefruit sections which have been marinated in french dressing.

Mrs. George Schwartz

### CHERRY SALAD SUPREME



#### First layer:

1 pkg cherry jello  
1 pkg philadelphia cream cheese  
1 small can crushed pineapple

Using liquid from pineapple add enough water to make 2 cups of liquid. Boil, then add to gelatin and stir until dissolved. Stir a table-spoon at a time into cream cheese beating until smooth. Add balance of liquid and jello mixture and pineapple. Pour into mold --leaving room for next layer--and chill til firm.

#### Second layer:

1 pkg cherry jello  
1 large can bing cherries, pitted  
1/2 cup chopped nuts

Using juice from cherries add enough water to make 2 cups of liquid. Boil, then add to gelatin and stir until dissolved. Chill until it begins to thicken. Add cherries and nuts and pour over first layer. Chill til firm.

Unmold and serve on lettuce with a fruit dressing.

Can be made in large ring mold or in individual molds.

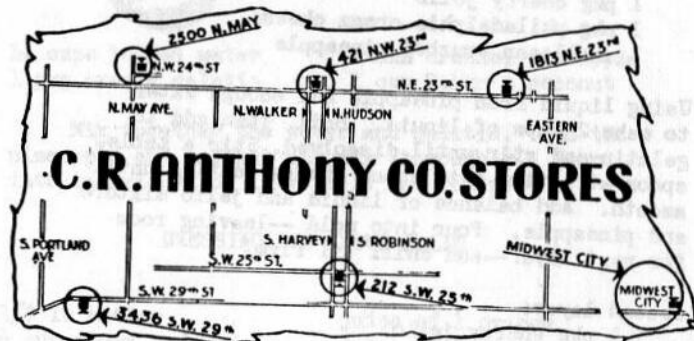
Mrs. John Horwitz

### FROZEN SALAD

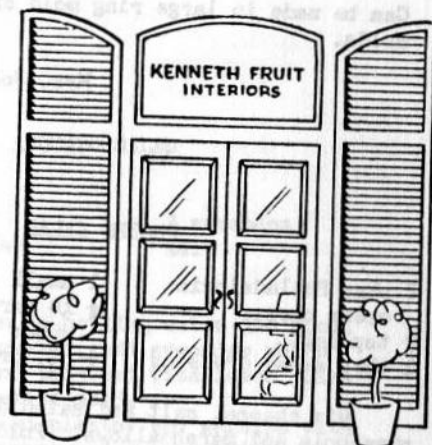
2 pkgs Philadelphia      1 small can crushed pineapple  
cream cheese      ½ lb marshmallows, cut into  
¼ tsp salt      cubes  
1 tbsp salad dressing      ½ pt. cream, whipped

Mix cheese, salt and salad dressing. Add pineapple and marshmallows. Fold in whipped cream. Freeze in ice cubes pan for 3 to 4 hours. Serve on lettuce leaf. Serves 8.

Mrs. Oliver D. Rosinsky



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### TART MOLDED SALAD

- 1 pkg lemon or lime jello
- 1 cup boiling water
- 1 cup cold water
- 1 cup mild vinegar
- 1 cup pineapple juice
- 1 cup sugar
- dash of salt
- 1 cup nuts or almonds, coarsely chopped
- 1 cup stuffed olives, thinly sliced
- 1 cup sliced pineapple cut into  $\frac{1}{2}$ " pieces
- 1 cup sweet pickles, thinly sliced

Dissolve jello in the boiling water and then add the sugar, cold water, vinegar and pineapple juice and salt. Allow to congeal slightly. Then add the remaining ingredients.

Mrs. Chas. Robinson

### HARVEYS COLESLAW RECIPE

- 1 med head cabbage
- $\frac{1}{2}$  cup tarragon vinegar
- $\frac{1}{2}$  cup sugar
- 2 tbsp salt
- 2 cups mayonnaise

Shred cabbage fine. Combine remaining ingredients and pour over cabbage. Mix. Chill for about 6 hours. Serves 12.



## CHICKEN SALAD

- 1½ cups finely diced cooked chicken
- 1 cup diced celery
- 1 tbsp minced capers
- 2 tbsp minced parsley
- 1/2 cup fortified mayonnaise \*\*
- 1 tsp lemon juice
- 1/4 tsp MSG

Blend the above ingredients. Press the mixture into four deep custard cups and chill. When ready to serve, line four salad plates with shredded lettuce. Peel two tomatoes and cut in half lengthwise. Cover with avocado slices. Unmold salad on top of the avocado. Dust with paprika and cover with Russian Dressing.

We like our RUSSIAN DRESSING this way:

- 3/4 cup mayonnaise
- 1/2 cup chili sauce
- 1 grated hard-boiled egg
- 1 tsp lemon juice
- salt and pepper to taste

Mrs. Raymond Friedlander

\*\* A mixture of a standard brand mayonnaise, with herb vinegar, mustard, heavy cream and Tabasco



## HOT TURKEY SALAD

- 2 cups cubed chicken or turkey (cooked)
- 2 cups chopped celery
- 1/2 cup toasted almonds
- 1/2 tsp salt
- 2 tsp grated onion
- 2 tbsp lemon juice
- 1 cup grated American Cheese
- 1 cup crushed potato chips



Combine all ingredients except cheese and chips. Toss lightly. Pile lightly into individual bakers and sprinkle with cheese and chips.

Bake at 450° for 10 to 15 minutes, until thoroughly heated. Serves 5 or 6.

Mrs. Chas. I. Miller

## TUNA CRUNCH SALAD

- 1 7-oz can grated tuna
- 3 tbsp chopped sweet pickle
- 1 cup crisp shredded cabbage
- 1 small bag potato chips
- Deviled eggs
- 1 tbsp minced onion
- 1/2 cup mayonnaise
- 1 tbsp lemon juice
- Lettuce
- Tomato wedges

Combine tuna, pickle, onion, mayonnaise, lemon juice and chill in covered dish until just before serving. Add cabbage and toss together. At latest possible moment add part of crushed potato chips. Heap in shallow lettuce-lined salad bowl. Garnish with tomato wedges and deviled eggs.

Mrs. Harry Chupack

## WHITE GRAPES SALAD



- 2 cups white grapes (fresh or canned)
- 2 cups diced pineapple
- 2 cups orange sections or Mandarines
- 2 cups Royal Ann white cherries (pitted)
- 2½ cups quartered marshmallows

Drain fruits thoroughly and combine with following dressing:

- 6 egg yolks
- 6 tbsp cream
- juice of 2 small lemons

Add lemon juice and cream to beaten egg yolks, cook in double boiler until smooth and thick. Add one-half of marshmallows and stir till dissolved. Let cool, add remaining marshmallows. Pour over fruits and mix gently.

Mold and place in coldest part of refrigerator for 24 hours.

Mrs. J.J. Aberson



## COTTAGE CHEESE AND SALMON SALAD

- |                      |                            |
|----------------------|----------------------------|
| 1 cup cottage cheese | ½ cup chopped sweet pickle |
| 1 cup minced salmon  | ½ cup mayonnaise           |
| ½ cup chopped celery | salt and pepper            |

Combine all ingredients. Chill before serving on lettuce. Serves 6.

Mrs. S.M. Glasser

## EGG PLANT SALAD



- Egg Plant
- salt, to taste
- salad oil

- onion
- celery
- green pepper

Select a firm egg plant. Wash and place under broiler, turning on all sides until well cooked. Cool. Remove the soft cooked vegetable from the shell. Add salt, to taste and beat with a fork until of very smooth texture. Add salad oil to this mixture. (To a 1 lb. egg plant about 1/4 cup oil or to suit taste).

When ready to serve, cut up very fine onion, celery and green pepper and mix into egg plant. Place on lettuce leaves on a mound in center of large plate and surround by slices of tomato, cucumber, radishes and whole green onions. Or you may make individual salads by placing small amount on bed of lettuce and surrounding by the above mentioned vegetable.

Another nice way to serve this type of egg plant is to scoop out center of tomato and fill hollow with the egg plant mixed with the celery, green pepper and onion.

Mrs. Louis A. Rogul

## PINEAPPLE RELISH SALAD



- ¾ cup diced pineapple
- ¾ cup diced stuffed olives
- ¾ cup diced sweet pickles
- 1 cup boiling water
- 1 cup pineapple juice
- 1 pkg lemon jello
- 1 tbsp vinegar

Dissolve jello in water, add pineapple juice and vinegar. Chill. When slightly thickened fold in the pickles, olives and pineapple. Turn into mold. Serves 8.

Mrs. George Fagin



PARADISE SALAD

- |                          |                       |
|--------------------------|-----------------------|
| 3 cups diced cabbage     | 1 cup mayonnaise      |
| 2 cups diced pineapple   | 1 cup whipped cream   |
| 2 cups diced celery      | 2 tbsp powdered sugar |
| 2 cups diced marshmellow |                       |

Mix together all diced ingredients. Beat cream slightly and add powdered sugar. Continue to beat until whipped cream is stiff. Fold in with the mayonnaise and add to diced ingredients. Mix well and serve cold on crisp lettuce leaves.

Mimi Shanker

#### RIPE OLIVE HARD-BOILED EGG SALAD

- |                                    |                               |
|------------------------------------|-------------------------------|
| 1 small can chopped<br>ripe olives | $\frac{1}{2}$ tsp salt        |
| 4 hard-cooked eggs,<br>grated      | $\frac{1}{2}$ tsp pepper      |
| 1 tsp grated onion                 | $\frac{1}{2}$ tsp garlic salt |
| $\frac{1}{2}$ tsp lemon juice      | 3 tbsp mayonnaise             |

Add grated eggs to olives, and combine with other ingredients to make a smooth paste.

Nice for sandwiches, excellent for canapes.

This appeals to men of 15, 16, 17 and to the older ones too.

Mrs. Herman Fagin

#### CAESAR SALAD DRESSING

- 5 tbsp Wesson Oil
- 1 tsp lemon juice
- salt to taste
- fresh ground black pepper to taste
- $\frac{1}{4}$  to  $\frac{1}{2}$  tsp dry mustard
- 1 button crushed garlic
- 1 anchovie cut into small pieces

Method: Mix all ingredients. When tossing salad greens, add croutons and Parmesan cheese sprinkled through salad. Serves 4-5.

Mrs. Ted Greenberg

#### THOUSAND ISLAND DRESSING

- |                               |                  |
|-------------------------------|------------------|
| $\frac{1}{2}$ cup chili sauce | 1 pimento        |
| $\frac{1}{2}$ green pepper    | 1 small onion    |
| 1 hard-boiled egg             | 1 cup mayonnaise |

Chop onion very fine. Add and chop green pepper, pimento, hard-boiled egg. Add chili sauce and mayonnaise. Mix all ingredients thoroughly.



Mrs. H. J. Lebenson



# GREEN GODDESS SALAD DRESSING

- |                                                                         |                                                       |
|-------------------------------------------------------------------------|-------------------------------------------------------|
| 10 spring green onions,<br>chopped fine from top<br>to bottom of greens | $\frac{1}{2}$ large bunch of parsley,<br>chopped fine |
| 2 tbsp lemon juice                                                      | 1 2 oz. can anchovies,<br>(without capers, chopped)   |
| $1\frac{1}{2}$ cups mayonnaise                                          | 3 tbsp tarragon vinegar                               |
| salt and pepper to taste<br>(use pepper from mill)                      |                                                       |

This is delicious on chunks of lettuce before a fish dinner.

# JELLO MOLD DRESSING

- |                         |                     |
|-------------------------|---------------------|
| 5 egg yolks             | Juice of 1 lemon    |
| $\frac{3}{4}$ cup sugar | Juice of 1 orange   |
| 1 tbsp cornstarch       | 5 egg whites or     |
| 1 cup fruit juices      | 1 cup whipped cream |

Cook in double boiler. Stir often while cooking. When thick, fold in egg whites (beaten) or whipped cream.

Mrs. Bob Edlis



# FRUIT SALAD DRESSING

- |                    |                      |
|--------------------|----------------------|
| 2 cups Wesson oil  | 1 cup sugar          |
| 1 tbsp mustard     | 1 tbsp paprika       |
| 2 tbsp poppy seeds | 1 scant tsp salt     |
| 1 tsp grated onion | 3 tbsp white vinegar |

Mix dry ingredients, then add vinegar, onion. Gradually add Wesson oil stirring all the time until thick.

Mrs. I.J. Lappin

# SOUR-CREAM HOLIANDAISE

Beat 4 egg yolks like all get out, and add:

- |                    |                               |
|--------------------|-------------------------------|
| 6 tbsp sour cream  | $\frac{1}{4}$ tsp salt        |
| 2 tbsp lemon juice | $\frac{1}{8}$ tsp dry mustard |
| dash of cayenne    |                               |

Put in top of double boiler over boiling water. Cook one minute only, stirring constantly. Turn off the heat and stir until the mixture thickens.

Mrs. Jack Trachtenberg

# MAYONNAISE

- |                   |                         |
|-------------------|-------------------------|
| 2 tsp lemon juice | 2 egg yolks             |
| 1 tsp salt        | $\frac{1}{4}$ tsp sugar |
| 1 tsp dry mustard | paprika                 |
| 2 tbsp vinegar    | 2 cups Wesson oil       |

Place in a small electric mixing bowl all dry ingredients and the egg yolks and mix together well. At a rather slow speed add the vinegar, blending quickly. Beat for approximately  $\frac{1}{2}$  minute. Pour the oil into the juicer of the mixer, so that it drops slowly on the egg yolk mixture. Continue adding until  $\frac{3}{4}$  of the oil is used (about 3 minutes). Then add the lemon juice and immediately add the rest of the oil, so oil flows more rapidly.

Mrs. E. P. Ritchey

# CHIFFONADE DRESSING

- 1/2 cup sugar
- 1/2 cup oil
- 2/3 cup catsup or chili sauce
- 2/3 cup vinegar
- 1 tsp paprika
- 1 tsp salt
- 1/2 grated onion (optional)
- 1 gashed clove garlic

Mix in the above mentioned order. Keeps indefinitely out of refrigerator. Shake well before using.

Mrs. Nate Roisman

# ROQUEFORT DRESSING

- 4 oz. Roquefort cheese
- pinch of salt
- pinch of paprika
- dash of cayenne
- 2 tbsp vinegar
- 6 tbsp olive oil
- 2 tbsp heavy sweet cream

Mash the Roquefort with a wooden spoon until smooth. Mix with the salt, cayenne and paprika; then slowly add the vinegar, olive oil and lastly the cream.

Mrs. Henry Fine

# ROQUEFORT CHEESE DRESSING

- 1/2 cup sour cream
- 1 tsp mayonnaise
- juice of one lemon
- salt to taste
- fresh ground black pepper to taste
- 1 button crushed garlic
- 3-oz crumbled roquefort cheese

Method: Mix all ingredients well. Serves 4.

Mrs. Ted Greenberg

# FRENCH DRESSING

- 1 can Campbell Tomato Soup
- 3/4 cup wesson oil
- 3/4 cup vinegar
- 1/2 grated onion (or 1 small onion)
- 1 large button garlic
- 2 tbsp sugar
- 1 tsp salt

Keep in refrigerator, but whenever possible take out and leave in room temperature for 20 or 30 minutes before using. Always shake well before using.

Esther Cooper

# FRUIT SALAD DRESSING

- 1 egg
- 1/4 cup sugar
- 1/4 tsp cornstarch
- 1/4 cup pineapple juice
- 1/4 cup orange lemon juice

More lemon than orange juice. Beat eggs lightly. Mix sugar and cornstarch. Combine with egg. Add juices. Cook in double boiler until thick, like cream. When ready to serve, add 1/4 pt whipped cream.

# POPPY SEED DRESSING

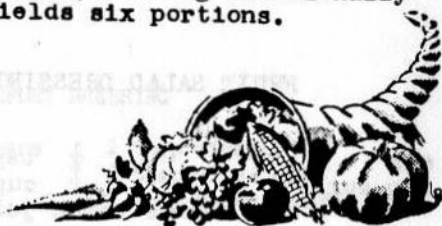
- 1 1/2 cups sugar
- 2 tsp dry mustard
- 2 tsp salt
- 1/3 cup grated onion
- 2 cups Wesson oil
- 2/3 cup vinegar
- 1/3 cup poppy seed

Mix all ingredients and whip to an emulsion in electric mixer. Store in refrigerator. Good on green salad, avocado, cabbage or just any kind.

## FLORIDA SWEET POTATOES

- 6 med sized sweet potatoes
- 2 tbsp butter, or margarine
- 1/3 cup honey
- 1 tsp salt
- 1/2 cup Florida orange juice
- 1/2 tsp grated Florida orange rind

Boil potatoes until tender. Peel and cut in halves, lengthwise. Place remaining ingredients in pan and bring to a boil. Add potatoes and cook for 20 minutes or until syrup thickens and potatoes are glazed, turning occasionally during cooking. Yields six portions.



PEAS

- 1 can peas
- 1 can of tomato soup
- 1 onion
- 2 hard boiled eggs
- bread crumbs or cracker crumbs

Brown onion, add can of tomato soup. Add can of peas, sliced hard boiled eggs. Then sprinkle the top with bread crumbs and bake until slightly browned.



Louise Gaspar

## STUFFED SWEET POTATOES

Bake desired number of sweet potatoes. Scoop out inside and mash. Add sherry and butter. Pile lightly into shells and return to oven to heat.

## CHANTILLY POTATOES

- 3 cups hot mashed potatoes
- 1 tbsp onion
- 1/2 cup whipping cream
- 1/3 cup grated American cheese
- salt

Combine potatoes and grated onion. Place in a well greased 2 qt casserole. Beat the cream until stiff enough to hold peak. Then spread cream over potatoes. Sprinkle with grated cheese. Bake in very hot oven, 450°, about 15 minutes, or until cheese has melted and the top is lightly browned.



## SWEET POTATO LOGS

- 8 sweet potatoes
- salt and pepper
- 1/2 cup pineapple juice
- 1/4 tbsp butter
- 1 cup crushed corn flakes

Boil sweet potatoes until tender. Peel. Put through ricer into large bowl. Add seasonings to taste and butter. Beat until light. Gradually add pineapple juice. Put crushed flakes on platter. Form sweet potatoes into individual fingers and roll in flakes. Put fingers on cookie sheet. About half hour before serving put in hot oven and heat through. You can brown them under the broiler the last few minutes. This should make 12 4-inch servings.

Mrs. Max Horwitz





## SWEET POTATO DELIGHTS

Sweet potatoes  
marshmallows  
flour

1 beaten egg  
1 tbsp water  
crushed corn flakes

Steam sweet potatoes in a small quantity of water until just tender, but not too soft. Let cool, remove skins and mash. Pick up a quarter cupful of potatoes, make a depression and place a whole soft marshmallow in each. Shape in balls enclosing marshmallows. Roll in flour, then dip in well beaten egg to which a tablespoon of water has been added, then dip into crumbled corn flakes. Let stand on wax paper about 20 minutes. Deep fry at 350°. Watch carefully and fry only about 2 or 3 minutes or they will break. Serve as soon as possible.

Mrs. Leo Bayliss



## FRENCH FRIED ONION RINGS

### Batter:

1 cup sifted cake flour  
1/4 tsp baking powder  
3/4 tsp salt  
1 whole egg  
1/2 cup milk

Slice medium-sized onions crosswise into 1/4" slices. Separate rings, dip into batter which has been beat smooth with a dover beater and allowed to stand for about 15 minutes at room temperature. Lower rings in hot deep fat. When brown, remove and place on cake rack to drain, and place in warm oven until all are fried.

Mrs. Leo Bayliss

## MINTED CARROTS

1 lb carrots	1 tbsp minced mint leaves
water to cover	2 tbsp butter
salt	squeeze of lemon juice

Slice cleaned carrots, as desired. Cook covered till tender (10-20 minutes). Drain, sprinkle with salt, pepper, sugar. Add the butter, mint leaves and lemon juice and cook very slowly till brown.

Mrs. Ben Shanker



## CARROT TZIMMIS

7 carrots, diced	1 sweet potato
3/4 cup tenderized prunes	1/4 cup honey
1 lb flanken	2 tbsp flour
1 sweet potato (parboiled)	

Cut meat into large pieces. Cook large carrots, prunes and meat together with just enough water to cover. Simmer for about 1/2 hour. Use 1/4 tbsp of the liquid with the flour to make a gravy. Add honey and sweet potatoes (cut in chunks) to meat mixture. Carefully stir in gravy. Transfer the mixture to a baking dish and bake covered in a slow oven 275° for about 1/2 hour. Serves 6.

Mrs. S. Dragiff

## BAKED BEANS

- 2 lbs. marrow, fat beans (lima or navy)
- $\frac{1}{2}$  cup brown sugar
- 2 tbsp granulated sugar
- $\frac{1}{2}$  cup catsup
- 2 tsp lemon juice
- salt and pepper (to taste)
- 1 cup chicken fat
- 1 tsp dry mustard
- 2 onions, chopped fine

Soak beans overnight. In the morning wash and let come to a boil. Skim. Cut in two onions and boil for  $1\frac{1}{2}$  hours. Then add the rest of the ingredients and bake for 2 hours or more in a  $350^{\circ}$  oven.

Fannie Himelfarb



## BAKED ASPARAGUS

- 1 No. 2 can asparagus
- 2 hard cooked eggs, sliced
- 8 or 10 stuffed olives, sliced
- 1 small package potato chips, crumbled

Make white sauce with 2 T butter, 2 T flour,  $\frac{1}{2}$  cup milk and  $\frac{1}{2}$  cup asparagus water,  $\frac{1}{3}$  t salt.

Butter a casserole and place a layer of asparagus on bottom. Add a layer of crumbled potato chips, a layer of egg and a layer of olives and then about half of the white sauce. Repeat using remainder of ingredients. Sprinkle a few crumbled potato chips on the top or grated mild cheese is very delicious.

Bake for 1 hour in moderate oven.

Mrs. Herbert Fertig

## BAKED STUFFED SQUASH

- 8 large yellow summer squash
- 1 egg, beaten
- $\frac{1}{4}$  cup bread crumbs
- 2 tsp onion juice
- $\frac{1}{2}$  tsp salt

Boil squash for 3 minutes in salted water. Cut into halves, lengthwise and scoop out the inside. Mix this with the other ingredients which have been blended together and refill squash. Top with grated cheddar cheese and place on buttered baking dish. Bake in a moderate oven,  $350^{\circ}$ , for 45 minutes.



Mrs. Milton Emmer

## CREOLE EGG-PLANT

- 1 med eggplant
- 1 onion, in rings
- 5 tbsp shortening
- 1 cup ground meat
- 2 cups tomatoes & juice
- 1 green pepper, chopped

Peel eggplant and cut in 1" cubes. Sprinkle eggplant, onions and pepper with salt and dredge cubes in flour. Saute in fat in skillet. Add seasoned meat and brown lightly. Add tomatoes and cook slowly, uncovered in the oven for 20 or 30 minutes. Good!

Mrs. I. J. Lappin

# STUFFED ZUCCHINI SQUASH (Serves 4 to 5)

12 Zucchini squash 2 tsp tomato paste, or  
 1/2 lb hamburger meat 4 tbsp tomato sauce  
 3/4 cup rice 1 lemon, juice of  
 salt, pepper 2 tbsp sugar  
 allspice, to taste

Select medium size squash. Peel squash and scoop out the insides. Wash rice and add hamburger meat, salt, pepper and allspice, to taste. Mix rice and hamburger meat well. Fill each squash 2/3 full with hamburger and rice mixture. Place squash in a pot in rows and weigh down with heavy cover or lid. Cover the squash with water, to which the juice of one lemon has been added and add two tbsp of sugar, two tsp of tomato paste and salt. A piece of garlic may also be thrown into the pot for those who like garlic. Cook over a medium fire until almost dry. The scooped out insides of this squash may be used to make baked squash.

Adele Safdi

## SPINACH RING

2 boxes frozen, chopped spinach  
 1 onion, chopped fine  
 3/4 cup diced celery  
 1/2 lb fresh mushrooms, chopped  
 1/2 cup cooked rice  
 salt, to taste

Brown onion, celery, mushrooms in butter. Add to cooked spinach. Add rice and seasoning. Mix well. Pack in a well greased ring mold. Bake in pan of hot water for one hour and 15 minutes in a 350° oven.

Mrs. Ted Greenberg

# LIMA BEANS WITH SAUER KRAUT

2 cups beans 1/2 cup brown sugar  
 1 #2 sized can sauer kraut 1/2 lb beef brisket

Soak beans overnite. Cook with brisket in enough water to allow cooking for several hours. When the beans begin to soften, add sauer kraut, sugar, pinch of salt. The total cooking time from beginning to end should take three hours, allowing the last 45 minutes to be cooked in a casserole, uncovered in the oven. Thicken gravy slightly

Mrs. Ted Greenberg

## LIMA BEANS BAKED IN CHEESE

1 pkg frozen lima beans, cooked  
 1 can cream of mushroom soup  
 1/2 cup grated American cheese

Combine ingredients in buttered casserole. Cook at 350° for 30 minutes.

Mrs. Joe Levenson

## BAKED SQUASH

8 squash 1/4 lb grated cheese  
 3 eggs butter  
 1/2 lb cottage cheese salt and pepper

Peel and dice squash and cook in a very small amount of water for 1/2 hour. Add to squash the eggs, cottage cheese, grated cheese, salt and pepper and mix well. Pour into a greased casserole and bake until a golden brown. While hot, cut in squares and place dabs of butter on each square. Serve either hot or cold, with or without yogurt. (Spinach may be used instead of squash and this recipe serves 4 or 5).

Adele Safdie



# Soup and Garnishes



# FLAMINGO BEAUTY SALON



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## QUICK ONION SOUP

4 large onions  
4 tbsp. fat  
6 bouillon cubes  
6 cups boiling water

Slice onions thin and cook in fat until golden brown. Dissolve bouillon cubes in water. Combine and simmer 45 minutes in covered pan. Season with salt and pepper. Put 1 slice toasted french bread in each serving dish. Fill with soup. Sprinkle liberally with grated Parmesan cheese. Six servings.

Mrs. Herman Masters



## FRENCH GOLDEN SOUP

1 quart milk  
1½ cups of cooked mashed pumpkin  
1 good sized onion  
salt and pepper to taste  
small cubes of bread crusts for croutons

Heat the milk, do not boil, add the pumpkin, stirring so as to dissolve all the lumps, cut up onion and fry in butter. When golden brown, add to the hot soup, and when ready to serve, add the croutons in each serving.

To make the croutons, cut up little pieces of bread crust, fry in generous portions of hot butter and when golden brown, they are ready to be sprinkled on the soup.

Mrs. Charles H. Kopp

### PUMPERNICKEL SOUP

- |                                 |                               |
|---------------------------------|-------------------------------|
| $\frac{1}{2}$ lb pumpernickel   | 5 cups water                  |
| 2 tbsp fat                      | 2 frankfurters, sliced thin   |
| $\frac{1}{2}$ cup chopped onion | $\frac{1}{2}$ cup cooked peas |
| $\frac{1}{2}$ tbsp parsley      |                               |
| salt and pepper                 |                               |

Cut bread in small cubes and brown in hot fat. Remove bread and saute onion and parsley until tender, but not brown. Add bread, salt, pepper and water. Simmer until bread dissolves, about one hour.

Put through a coarse sieve. Add vegetables and frankfurters and heat.



### MEATBALL SOUP

- |                                 |                        |
|---------------------------------|------------------------|
| 1 lb lean ground beef           | 1 large chopped onion  |
| 1 can tomatoes                  | 3 quarts water         |
| $\frac{1}{2}$ cup diced celery  | $\frac{1}{2}$ cup rice |
| $\frac{1}{2}$ cup diced carrots | salt and pepper        |
| pinch Spice Islands Fine Herbes |                        |
| parsley                         |                        |

Make beef into meat balls, about golf ball size, and place in pot of boiling water to which the other ingredients have been added. Cook for 2 hours covered. Add  $\frac{1}{2}$  cup rice and cook half hour longer. This is a meal in itself.

Mrs. Joseph Levenson

### CHICKEN SOUP

- |                              |                      |
|------------------------------|----------------------|
| $\frac{1}{2}$ lb stewing hen | 3 to 4 carrots       |
| 6 qts water                  | 3 to 4 pieces celery |
| 1 onion                      | salt and pepper      |

Clean and cut up chicken. Place chicken in large pot, add water. When soup comes to a boil, skim the scum from top of soup. After soup has boiled about 45 minutes, add whole carrots, celery, onion, salt and pepper to taste. Allow to cook until chicken is tender and broth has rich flavor.



### CABBAGE SOUP

- |                          |                      |
|--------------------------|----------------------|
| 2 lbs lean short ribs    | 1 #2 can tomatoes    |
| 1 med sized head cabbage | juice of 2 lemons    |
| 1 onion                  | 1 cup sugar (approx) |
| salt & pepper to taste   |                      |

In a 6 quart pot, brown diced onion and short ribs, add 4 qts water, salt and pepper. Cook for about 45 minutes. Then add tomatoes, lemon juice and sugar. (Amount of lemon and sugar may vary, according to taste). Add the cabbage and cook until short ribs are tender and soup is rich in flavor.



### OLD FASHIONED VEGETABLE SOUP

- |                        |                         |
|------------------------|-------------------------|
| 1 large marrow bone    | 2 onions, cut fine      |
| 1 cup dried lima beans | 1 #2 can whole tomatoes |
| 4 med potatoes, diced  | 2 pieces celery         |
| 2 carrots, diced       | salt and pepper         |

Soak beans overnite. Place soup bone and lima beans in 6 qt pot and add water to within 1" of top. When this comes to a boil remove scum from top of soup. Then add onion, carrots, celery, potatoes, tomatoes, salt and pepper, to taste. Cook slowly until soup is rich in flavor.



## LENTIL SOUP

- 1 box lentils  
large end of tongue
- 1 onion  
salt, pepper and bay leaves, to taste
- 3 to 4 quarts water

Wash lentils. Place in large pot and add remaining ingredients. Cover and simmer for about 3 hours. Twenty minutes before soup is done (or before serving) add sliced frankfurters which will cook in soup as it is heating.



Mrs. Norman Gerry

## HOT WEATHER SOUP

- |                       |                       |
|-----------------------|-----------------------|
| 1 clove garlic        | 3 tomatoes            |
| 1 cucumber            | 1/2 onion             |
| 1 small can pimientos | 1 small can mushrooms |
| 2 tbsp olive oil      | 1 can tomato juice    |
| 1 tbsp vinegar        | salt and pepper       |

Select tureen to fit into refrigerator. Rub inside of tureen with peeled garlic. Dice and combine unpeeled tomato and cucumber, onion, pimientos and mushrooms. Put in tureen. Mix the chopped vegetables with seasonings, oil and vinegar, as for salad. Add tomato juice. Refrigerate and allow to ripen for 3 hours. Serve very cold.

Mrs. Herman Masters

## BEET BORSHT

- |                                   |                  |
|-----------------------------------|------------------|
| 1 can shredded or sliced<br>beets | 1 1/2 cups water |
| juice of one lemon                | 1 onion          |
| 1 tsp salt                        | 3 tbsp sugar     |
|                                   | 1/2 cup milk     |

Combine beets, water, onion and salt. Cook until boiling, then simmer for 20 minutes. Combine lemon juice and sugar. Mix with little warm beet soup, then add to cooking beets and simmer about five more minutes.

Beat together one egg and 1/2 cup of milk in bowl. Strain beet mixture and combine with milk and egg while still warm. Serves four.

Mrs. Sam Singer



## SPLIT PEA SOUP

- |                  |                |
|------------------|----------------|
| 1 #2 can of peas | 3 T butter     |
| 1 slice of onion | 1 T flour      |
| 1 1/2 t of sugar | 2 cups of milk |
| 1 t salt         |                |

Drain liquid from peas and add enough to make 2 cups of liquid. Add onion, salt, sugar and simmer five minutes. Rub through sieve - 2 1/2 cups of pulp.

Melt butter, blend with flour and add milk. Cook 2-3 minutes until bubbles appear. Add to pea mixture. Serve with mound of whipped cream.

Mrs. Jack Trautenberg



### CABBAGE BORSHT

Soupbone with meat  
1 tomato, diced  
1 small head of cabbage  
sugar

1 diced onion  
4 qts. water  
salt and pepper  
lemon juice

Place soupbone, onion and tomato into the water and let boil for 2 hours. Slice cabbage. Add to liquid with salt and pepper. Add sugar and lemon juice to make sweet and sour according to taste. Cook for one hour longer.

Mrs. Jennie Horwitz

### SPINACH BORSHT

1 lb spinach, cut into  
pieces  
citric acid (small lump)  
or lemon juice

2 eggs  
 $\frac{1}{2}$  cup evaporated milk  
salt to taste

Cook spinach in about  $1\frac{1}{2}$  to 2 quarts of water. Add salt, lemon juice or citric acid. Cook for about 30 minutes or until done.

Beat eggs and cream. Keep beating while pouring in spinach mixture, a little at a time. Cool. Then put into refrigerator. Serve cold with sour cream.

Mrs. Abe Fagin

### PERFECT FLUFFY KNADELS

3 eggs, separated  
 $\frac{3}{4}$  cup matzo meal

$\frac{3}{4}$  tsp salt  
1 tbsp chicken fat

Beat egg whites with salt, until stiff, add well beaten yolks, fold in meal and chicken grease. Let stand 5 minutes.

Use a sugar shell for amount to make into small balls; wet hands before forming balls (this process keeps soft mixture together). Place in large kettle of boiling salted water, cover tightly and do not peek for 45 minutes. Strain and add to soup. The knadels stay soft in refrigerator for several days.

Mrs. Oliver Rosinsky

### MATZO BALLS

3 eggs  
 $\frac{1}{2}$  cup matzo meal  
pinch of salt



Beat eggs thoroughly, then gradually add matzo meal. Add salt. Let stand about 15 minutes. (Does not have to be refrigerated.) Shape into balls and drop into pot of boiling clear chicken broth and simmer for twenty minutes.

Note: If eggs are small use a scant half cup of meal and if they are regular size use a full half cup of meal.

Mrs. Meyer Sobol

### MATZO BALLS

6 eggs  
2 tbsp chicken fat  
 $1\frac{1}{2}$  cups matzo meal  
1 tsp salt

Beat egg whites stiff. Add beaten egg yolks. Melt the chicken fat and add matzo meal. Put in refrigerator for about one hour. Then form matzo balls, dropping into hot boiling soup. Cook for 30 minutes.

Mrs. J. Robinson

### MATZO BALLS

2 tbsp chicken fat  
1 tsp salt  
2 eggs  
 $\frac{3}{4}$  cup matzo meal  
 $\frac{1}{4}$  cup warm water

Beat fat, add 1 egg at a time and beat. Then add the meal and water and continue mixing. Put in refrigerator for several hours, until firm. Cook in a covered pot of boiling water for  $\frac{1}{2}$  hour, then take matzo balls and put them in hot chicken soup. Cook slowly for another  $\frac{1}{2}$  hour. This makes 8 large matzo balls.

Mrs. Ben Cain

### FEATHER KNEIDLACH

2 tbsp chicken fat  
 $\frac{3}{4}$  cup matzo meal  
 $\frac{1}{4}$  cup warm water  
2 eggs  
1 tsp salt  
dash of pepper

Beat the chicken fat (use rounded tbsp) well, add eggs and beat again. Add the water, seasoning and only enough matzo meal to form a thick batter. Put into the refrigerator for several hours. One half hour before serving, wet hands and shape into small balls. Drop into boiling, salted water, cover tightly and cook for 30 minutes. Drain and serve in chicken soup. Serves 4.

Ethel L. Goren

### NOODLES

2 eggs  
 $\frac{1}{2}$  cup water  
2 cups flour  
 $\frac{1}{4}$  tsp salt

Mix all together and knead well. Roll fine and allow to dry until dry enough to cut. Roll up, flouring the top of the roll slightly so it will be easier to cut into the desired width for noodles. Use a very sharp knife to cut the dough.

Mrs. Max Shapiro





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### CREPLACH OR PIROGEN

1 lb cooked meat,  
chopped  
dash of salt and pepper

1 tsp chopped onion  
1 egg

Prepare a noodle dough and roll it out very thin and spread it on a cloth to dry. Add seasoning and egg to meat. With knife, mark dough in 2-inch squares, place a teaspoon of meat mixture on each square, then fold into 3-cornered shape, pressing edges together firmly. Drop into boiling soup, or salted water; let cook 15 minutes. Drain in strainer, place on hot platter, and pour over creplach 2 tablespoons of hot fat.

Mrs. Harry Lefkowitz

### KREPLACH

Dough:

1 egg  
1/8 tsp salt  
2/3 cup flour (about)

Method:

1. Beat egg slightly, add salt and flour. Knead until elastic.
2. Roll out thin and cut into 2-inch squares. Place a teaspoon of meat filling in the center of each square. Fold one corner of dough over diagonally to form a triangle and press edges firmly together. Work quickly in order that the dough does not dry out. Let kreplach stand for about 10 minutes and drop in boiling soup. Cook for half hour.
3. May also be cooked in boiling water which has been salted. When done, drain and sprinkle with a little chicken fat. Bake in a hot oven until brown.

Fillings:

1/2 lb beef (cooked)  
1 slice of onion  
salt and pepper  
1 tsp chicken fat  
1 egg

Grind meat and onion, fine. Add all other ingredients, and mix well.

Mrs. Sam J. Singer

# Casseroles and Puddings



Vic Lichter



### TURKEY CASSEROLE

- 1½ cups diagonally sliced celery
- 1 minced onion, med size
- 6 tbsp butter (or margarine)
- 6 tbsp flour
- 1 tsp salt
- pepper
- 3 cups milk
- 1 can condensed cream of mushroom soup
- 4 cups cubed turkey, or chicken
- 2 tbsp minced pimento
- 4 tsp dried basil
- 3 tbsp sherry
- ½ cup grated sharp Cheddar cheese
- 8 Parsley sprigs

Saute celery and onion in butter or margarine in large sauce pan until just tender. Stir in the flour, salt, pepper and milk. Cook, stirring constantly, until the sauce is thickened. Add the soup and turkey (or chicken). Stir in basil, sherry and taste. Add more seasonings if desired. Turn into a two quart casserole; top with cheese and bake uncovered in a 350° oven for about one hour. Garnish with parsley sprigs.

Ray Fine

### TUNA A LA KING

- 1 small can white tuna
- 1½ cups medium white sauce
- 1 2 oz can mushrooms, browned in butter
- 1 pimento, diced
- 1 hard cooked egg, diced

Use milk and liquid from mushrooms and one bouillon cube for the white sauce. Put sauce in double boiler and add tuna, mushrooms and pimento. Cook until sauce has thickened. Stir in hard cooked egg before serving. May be served in patty shells or over toast.

Ann Osher

### TUNA CASSEROLE

- |                             |                     |
|-----------------------------|---------------------|
| 1 can tuna                  | 2 tbsp butter       |
| 2 cups medium-sized noodles | 1 cup milk, warm    |
| ¼ tsp garlic salt           | 2 tsp flour         |
| 1 egg, beaten               | grated cheese       |
| salt to taste               | browned mushrooms   |
|                             | and mushroom liquid |

Measure noodles dry and cook them for 10 minutes in boiling water. Drain, b'inch, add lump of butter with garlic salt and stir in beaten egg. Line 1½ quart well-buttered casserole with noodles. Sprinkle with the grated cheese. Pour boiling water over tuna, then mix with browned mushrooms and place in center of casserole. Sprinkle with grated cheese and bread crumbs. Stir 2 tsp flour in mushroom liquid with a little cold water added until smooth and then add milk. Pour over mixture. Bake in 350° oven until top and sides are brown. It takes over an hour for a crispy brown. Serves 5 or 6.

Mrs. Aaron Osher





### TUNA AND NOODLE CASSEROLE

- |                                           |                                                  |
|-------------------------------------------|--------------------------------------------------|
| 6 oz. pkg. of egg noodles                 | 2 hard-cooked eggs                               |
| 1 can condensed cream<br>of mushroom soup | 1 can peas                                       |
| 1 cup milk                                | $\frac{1}{2}$ lb American cheese<br>potato chips |

Cook the noodles in boiling salted water until tender. Empty the soup into a pan and stir well, then add milk and heat. Add sliced cheese and stir until the cheese melts. Combine noodles, chopped eggs, tuna fish and drained peas with the sauce. Put into a buttered casserole, sprinkle with crushed potato chips and bake in a moderate oven (350°) for 30 minutes. Serves 6.

Mrs. Erwin Alpern



### TUNA-LIMA ALL-IN-ONE DISH

Bake 45 minutes at 375°.

Combine:

- 1 can (1 cup) coarsely flaked tuna
- 1 can condensed cream-of-celery soup
- $\frac{1}{2}$  cup water
- 1 pkg frozen lima beans (thawed)
- season to taste

For topping:

- 6 toast triangles, topped with
- 6 triangle cuts of cheddar cheese
- arranged along center of
- 10" x 6" x 2" baking dish.

Mrs. Ben Shanker

### EGGPLANT STUFFING OR CASSEROLE

Serves 6

- |               |                                                |
|---------------|------------------------------------------------|
| 1             | large, or 2 med eggplant                       |
| 1             | onion, diced                                   |
| $\frac{1}{2}$ | cup chopped celery                             |
| 1             | small green pepper, chopped                    |
| 1             | egg                                            |
| 3             | tbsp chicken fat                               |
| $\frac{3}{4}$ | cup toasted bread or cracker crumbs, moistened |
|               | salt, to taste                                 |
|               | pepper, to taste                               |
| $\frac{1}{2}$ | tsp sage                                       |
| $\frac{1}{2}$ | to $\frac{3}{4}$ cup chopped mushrooms         |

Peel, dice and boil eggplant in salted water until tender. Brown onion, celery, green pepper and mushrooms in 2 tbsp chicken fat. Add eggplant to this mixture and add remainder of ingredients. Chop and mix well. Stuff turkey or chicken or place in greased casserole and bake at 350° for about 1½ hours.

Mrs. Ronald Greenberg



### EGGPLANT PUDDING

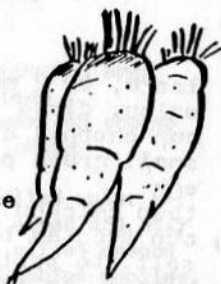
- |                                  |                                 |
|----------------------------------|---------------------------------|
| 1 med size eggplant              | 1 cup bread crumbs              |
| 1 small onion                    | $\frac{1}{3}$ cup melted butter |
| $\frac{1}{4}$ cup chopped celery | 3 eggs                          |

Peel eggplant, cut into pieces and soak in salt water for 30 minutes. Grind eggplant, then add diced onion and chopped celery, which have been browned in butter. Add the bread crumbs, melted butter and beaten eggs. Pour into uncovered buttered baking dish and bake for 40 minutes in a 350° oven.

Mrs. B. Mulmed

### CARROT SOUFFLE

- 2 cups carrots, cooked
- 1 cup milk, hot
- 3 tbsp butter
- 3 eggs, separated
- salt, pepper and paprika
- few drops Worcestershire sauce
- 3 tbsp flour



Cook carrots and season. Make a white sauce of the milk, butter and flour. Then add beaten yolks of eggs and seasonings to the white sauce. Also add the carrots. Cool. Fold in the egg whites which have been beaten until stiff. Bake in a greased mold set into a pan of hot water. Cover top with waxed paper and bake for 30 minutes in a 350° oven.

### CARROT RING

- |                       |                     |
|-----------------------|---------------------|
| 1 cup butter          | 1/2 tsp cinnamon    |
| 3 eggs                | 1/2 tsp baking soda |
| 1 cup brown sugar     | 1 tsp baking powder |
| 2 cups grated carrots | pinch of salt       |
| 1/2 lemon             | 1/2 tsp nutmeg      |
| 1 cup flour           |                     |

Cream the butter, egg yolks and brown sugar. Add the grated carrots, lemon rind and juice. Sift the flour, nutmeg, cinnamon, salt, baking soda and baking powder. Add to the creamed mixture and fold in stiffly beaten egg whites. Butter a mold very well and bake this recipe in a moderate oven, 350°, until spongy (about 30 minutes).

Mrs. Joe Kamenesky

### LUKSHEN KUGEL OR NOODLE PUDDING

- |                                  |                           |
|----------------------------------|---------------------------|
| 3 cups broad noodles             | 2 eggs                    |
| 2 tbsp chicken fat or shortening | 1 tbsp sugar              |
| 1/2 cup raisins                  | 1/8 tsp cinnamon          |
| 1 apple, grated                  | 1 tbsp lemon rind, grated |

Boil the noodles in salted water for 10 minutes, and drain and mix with the remaining ingredients.

Pour into a well greased dish and bake in a hot oven (400°) until a brown crust forms on top. Serve hot.

Mrs. Herman Merson



### NOODLE PUDDING

- 1 stick butter
- 1 8-oz pkg broad noodles
- 1 box cream-style cottage cheese
- salt and pepper to taste

Melt butter in casserole dish. Cook noodles in boiling water until tender. Drain, then run hot water over them and drain. Add cottage cheese and melted butter and mix. Return to casserole dish and bake about 45 minutes at 350° until brown.

Mrs. Leonard Lieberman



### CAULIFLOWER KUGEL

- |                          |                       |
|--------------------------|-----------------------|
| 1 large head cauliflower | 2 cups cooked cabbage |
| 1/2 cup grated cheese    | 2 eggs, beaten        |
| 2 tbsp flour             | 4 tbsp melted butter  |
| salt and pepper to taste |                       |

Cook cauliflower and mash. Add mashed cabbage and remaining ingredients to buttered baking dish and bake in 350° oven until brown.

Sylvia Kalman

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CHALUPAS

- 6 El Chico toasted tortillas
- 1 cup El Chico fried beans
- $\frac{1}{2}$  cup grated cheese (processed)
- combination salad

Prepared tostadas frying tortillas in deep fat until crisp. Place on cookie sheet. Spread layer of El Chico fried beans on each. Sprinkle with grated cheese. Place under the broiler until cheese melts. Remove and place on platter, top each with combination salad and serve.

BEAN TACOS

Place small serving of heated El Chico fried beans in center of El Chico tortilla. Fold tortilla in half moon shape and pin edges together with two toothpicks, place in deep fat and fry until crisp. Drain and remove toothpicks, open slightly and stuff with combination salad. Serve with combination salad. Serve with combination salad sprinkled on top of bean tacos.

CORN FRITTERS

- 1 #2 can cream style corn
- $\frac{1}{2}$  cup flour
- 2 eggs
- 1 tsp sugar
- 1 tsp salt
- $\frac{1}{2}$  tsp baking powder

Sift flour, baking powder, salt and sugar together. Add to corn. Add egg yolks well beaten. Beat egg whites stiff, add to corn mixture. Drop by tablespoon in deep hot fat. Fry golden brown and drain on brown paper.





### BEAN POT

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 can baked beans           | 1 onion sliced thin           |
| 1 can kidney beans          | 3/4 cup ketchup               |
| 1 can lima beans            | 1/2 cup brown sugar           |
| 1 can brown beauty beans    | 2 tsp chili powder            |
| 1 green pepper, sliced thin | 2 small cloves garlic, minced |
| 1 bay leaf                  |                               |

Combine beans, which have not been drained, with all other ingredients in a large casserole. Bake in 300° oven for about two hours. Some of the liquid cooks down but do not let it get dry. Remove bay leaf before serving.

Mrs. Max Horwitz

### POTATO KNISHES

- 3 med sized potatoes  
1 large onion  
salt and pepper

Boil potatoes then mash them. Dice onion and fry until golden brown. Mix with mashed potatoes, add salt and pepper to taste. Make any regular pie crust and roll very thin. Spread this with the potato mixture and dot with chicken fat or shortening. Roll and cut into slices. Bake in 375° oven for about 45 minutes in greased pan. This makes 1 dozen.

Mothers recipe  
Myrtle Feenberg



### POTATO PUDDING

- |                      |                      |
|----------------------|----------------------|
| 4 med sized potatoes | 1 onion              |
| 1 med white squash   | 4 eggs               |
| 1/2 cup chicken fat  | 1 (heaping tbs) meal |
| Salt and pepper      | (matzo or cracker)   |

Peel potatoes and shred on fine shredder. While preparing this melt the fat in utility dish. Add eggs, slightly beaten, salt, pepper, matzo or cracker meal to the shredded potatoes and melted chicken fat. Stir all ingredients together and return to utility dish. Bake in 375° oven for approximately one hour.

Sadie Lieberman

## VEGETABLE RING

Into a ring mold place the following separate layers:

Pat a thin layer of grated hard boiled egg on the bottom -- then a row of grated cabbage; grated carrots, grated green pepper, pimentos (for color).

Over all, pour any flavor of jello desired. Serve with tuna fish in center of the mold.



RICE RING

1/8 lb butter	1 large onion, chopped
1/2 cup chopped celery	1 4 oz can mushrooms
1 can chicken broth	1 1/2 cups uncooked rice

Cook rice. Saute onions, mushrooms and celery in butter. Add to rice. Add broth and 1/2 can water. Put into greased mold and steam for 1 hour in a pan of boiling water in a 350° oven.

## NOODLE PUDDING

1/2 lb fine noodles	1 potato, med size
3 eggs, separated	salt & pepper
1 onion, med size	1 tbsp chicken fat

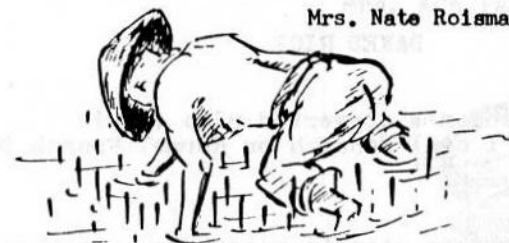
Cook and drain noodles. Add grated onions and potato, egg yolks, salt and pepper and fat. Mix well. Fold in beaten egg whites. Preheat casserole with one tablespoonful of grease, add pudding and bake at 375° for about 1 hour or until brown crust forms on top. Serve hot.

## FRIED RICE RING

2 1/2 cups rice	2 onions, diced
1 1/2 cups diced celery	1/2 cup butter
salt and pepper to taste	

Wash and drain rice thoroughly. Mix all ingredients together in large skillet and fry very slowly. Stir until rice turns golden brown, being careful not to burn it. Cover with boiling water and let simmer until rice is tender and water has evaporated.

Pack mixture into well greased 8-inch ring mold. Set mold into pan of water and bake in 350° oven for one hour.



Mrs. Nate Roisman

## WILD RICE RING AND CHICKEN LIVERS

4 cups cooked wild rice	2 large onions
2 stalks celery	1 lb. mushrooms
2 lbs. chicken livers	

Saute chopped onions and celery and mushroom stems in chicken fat. Add cooked rice, salt and pepper to taste. Pack in ring mold and set in pan of hot water and bake about 1 hour in moderate oven.

When serving, fill ring with fried chicken livers and cover with mushroom caps.

Mrs. Lester Greenberg

### ARMENIAN RICE

- |                       |                 |
|-----------------------|-----------------|
| 1 cube butter         | 2 cans consomme |
| 2 cups rice, uncooked | 2 cans water    |
| 2 tsp salt            | 3/4 cup almonds |

Fry rice in butter until brown. Add salt and chopped almonds, consomme and water. Place in oven and bake from 1 hour to an hour and 15 minutes at 350°.

Rose Karchmer

### BAKED RICE

- |                                                           |
|-----------------------------------------------------------|
| 1 cup Uncle Ben's converted rice (raw)                    |
| 2 1/2 cups (or 1 can) Monarch or Hormel French Onion soup |

Pour soup over rice in casserole, cover and bake in oven at 350° for 1 hour. This makes a wonderful substitute for dressing with duck or goose.

Mrs. Joe Levenson

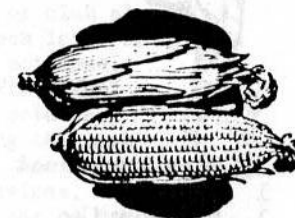


### RICE KUGEL

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| 1/2 cup rice                    | 1 tsp salt                            |
| 2 eggs, well beaten             | 1 1/2 tsp cinnamon                    |
| 1/4 cup sugar                   | 1/2 cup raisins (rinsed in hot water) |
| 2 tbsp lemon juice              | 1 tbsp chicken fat                    |
| 1 apple, peeled and sliced thin |                                       |

Cook rice. Preheat oven to moderate, 375°. Have pyrex pan greased and heated. Beat eggs, add sugar, salt and lemon juice. Then add rice, raisins, apples and chicken fat. Beat well. Bake for about 35 minutes or until brown.

Mrs. Abe Fagin



### CORN PUDDING

- |                        |                       |
|------------------------|-----------------------|
| 1 can niblets          | 1/2 cup melted butter |
| 3 eggs                 | 1/2 cup sugar         |
| 1 1/2 tbsp corn starch | pinch salt            |
| 1 pint milk            |                       |

Beat yolks, add sugar, butter, corn starch, corn, milk and fold into stiffly beaten egg whites. Bake in an oblong pan in a 350° oven for about an hour.

Sonia F. Gold



KASHA  
(Buckwheat Grits)

1½ cups buckwheat grits  
1 egg  
½ tsp salt

Beat egg slightly. Mix well with grits. Place in pan and brown in 350° oven. Stir frequently. When dry add salt and as much boiling water as it will take up. Let steam for 30 minutes over slow flame.

Mrs. Herman Masters



KASHE (BUCKWHEAT GRITS)

2½ cups buckwheat grits 1 egg, beaten slightly  
1 tsp salt 3 cups boiling water  
1 tsp paprika 2 tbsp chicken fat  
2 chopped onions browned in fat, if desired

Mix together buckwheat grits, salt, paprika and egg. Place in a greased baking dish and let brown in oven at 350°. Add hot water, add fat and mix well. Add the onions, if desired. Cover dish and let bake for 20 minutes, or until tender. Use as a stuffing, or stir into gravy and serve with roasted meat. Also excellent mixed with a cup of cooked shelroni.

Mrs. Sam Wasserman

SUET PUDDING

2 cups of flour 1 cup of chopped onions  
1 cup raw lima beans  
2 tbsp chicken fat

Make a large doughball of the above ingredients.

2 lb chopped beef suet 1½ cups of raw lima beans  
6 very large Irish potatoes, sliced ½" thick 4 very large onions, sliced ¼" thick  
salt  
pepper

Line a large (6-quart) iron or club aluminum covered saucepan with a ½-inch layer of chopped suet. Cover with sliced potatoes. Cover them with sliced onions. Place the doughball on these layers. Tuck potatoes, onions and suet around it, placing the suet closest to the sides of the pan. Sprinkle some of the lima beans in the crevices. Place the remainder of the sliced potatoes on top of the doughball, the sliced onions which remain on top of the potatoes, and the remaining lima beans and suet over all.

Bake in 175° oven for 24 hours. If the top of the pudding gets too crisp, keep adding cold water. Serve piping hot on Shabbos with chicken broth.

Mrs. Israel Chodos



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## PEACH AND ORANGE MARMALADE

12 peaches

3 med oranges

Peel peaches and peel  $1\frac{1}{2}$  oranges and leave  $1\frac{1}{2}$  whole. Grind together. Add 1 cup sugar for each cup ground mixture. Bring to boil. Boil for 25 to 30 minutes. Stir to keep from sticking. Seal in sterilized jars with paraffin.



## STRAWBERRY PRESERVES

1 quart berries  
4 cups sugar

1 tsp butter  
1 tsp vinegar

Put berries in bottom of pan and all other ingredients mixed together. Bring to a boil, then simmer gently for 10 to 15 minutes. Pour into shallow pans and allow to stand for 24 hours, uncovered, - try to use glass pans - to plump berries. Then pour into sterilized glasses and seal with paraffine.

Mrs. I. J. Lappin



## DILL PICKLES

Cucumbers  
Garlic  
Red, dry Italian peppers  
Dill  
Water  
Salt



Select firm cucumbers from 3 to 5 inches in length. Wash thoroughly. Fill jars with cucumbers and add one clove garlic, one small red Italian pepper (crushed with fingers), one bunch of fresh dill. Measure one gallon of water and add  $\frac{1}{3}$  cup of salt. Stir until diluted. Pour brine into jars up to the neck and seal.

Al. L. Schaer

## PICKLED BEETS

$\frac{1}{2}$ cup vinegar	$\frac{1}{2}$ cup water (if canned
1 tsp sugar	beets are used, use
beets	the beet juice)
	sliced onion rings

Boil beets and slice when cool. (Or the canned ones may be used). Boil vinegar and water and sugar. When cool, pour over the sliced beets into mason jars and add sliced onion rings. Refrigerate.

Mrs. C. J. Fishman

## WATERMELON PICKLES

7	lbs watermelon rind (leave a little rind on)
6	lbs sugar
$\frac{1}{2}$	tsp oil of cloves
$\frac{1}{2}$	tsp oil of cinnamon
1	pt cider vinegar

Pare rind, cut in  $\frac{1}{2}$  inch pieces and cover with boiling water. Cook until tender, or about 10 minutes. Drain off water thoroughly. Cover with the following syrup and let stand until the next day.

## SYRUP

Cook sugar, vinegar and oils together until it is a thick syrup. Then pour it over the cooled rinds. Drain syrup off melon for 3 mornings, reheat and pour back on rinds. On the 4th morning, heat the pickles and syrup together. Can while hot.

Bee Roisman



## CUCUMBER PICKLES

Small cucumbers	1	tblsp pickling spices	
2	cloves garlic	1	red pepper
		1	tblsp salt

Select small cucumbers. Wash thoroughly. Put generous handful of dill in quart jar. Arrange cucumbers. For each quart add the above mentioned ingredients. Fill jar with cold water and seal.

Mrs. I. Feldman

## BREAD AND BUTTER PICKLES

- 1 gal cucumbers, 2 $\frac{1}{2}$  inches long
- 1 lb small white onions
- $\frac{1}{2}$  cup salt

Select crisp, fresh cucumbers. Wash but do not pare them. Slice crosswise in paper thin slices. Slice onions thin. Mix salt with the two vegetables and bury pieces of cracked ice in the mixture. Cover with a weighted lid and let stand 3 hours, then drain very thoroughly. Meanwhile, make a pickling syrup of the following ingredients:

- 5 cups sugar
- $\frac{1}{2}$  tsp ground cloves
- $1\frac{1}{2}$  tsp tumeric
- 2 tbsp mustard seed
- 1 tsp celery seed
- 5 cups vinegar

Mix the sugar, tumeric and cloves together. Add the mustard and celery seed and the vinegar and pour over the sliced pickles. Place over a low heat and paddle occasionally, using a wooden spoon. Heat the mixture to the bubbling point, but do not boil. Pour into sterilized jars and seal. This makes about 8 pints.

Mrs. Louis A. Rogul



## CUCUMBER PICKLES

- 1 gallon water
- $1\frac{1}{2}$  pints white vinegar
- 1 cup salt

Allow above ingredients to come to a boil. Wash firm cucumbers and put into jars. Add dill, garlic, pickling spice and hot peppers. Pour hot solution over cucumbers and seal the jars.

Mrs. S. H. Butler

## TOMATO RELISH

Grind:

- 1 gal ripe tomatoes
- 1 gal cabbage
- $\frac{1}{2}$  pt long red peppers
- 1 qt onions

Add:

- 1 lb white sugar
- $\frac{1}{2}$  lb brown sugar
- 2 tbsp ginger
- 1 tbsp cinnamon
- 1 tbsp celery seed
- 3 tbsp white mustard seed
- 1 qt vinegar
- salt, to taste



Boil all ingredients for 1 hour. Pour into sterilized jars and seal.

## PEPPER RELISH

- 6 onions, large
- 6 green peppers, large
- 3 #2 size cans tomatoes
- $1\frac{1}{2}$  cups sugar
- $1\frac{1}{2}$  cups vinegar
- $1\frac{1}{2}$  tsp salt
- 1 tsp nutmeg
- 1 tsp allspice
- 1 tsp black pepper

Combine all ingredients except the onion and peppers and cook for about 10 minutes. Then add the onions and peppers which have been cut into fine pieces. Simmer about one hour, or until quite thick. Seal in hot, sterilized jars. Makes four pints.

Ray Fine

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**CHILI SAUCE**

- |                          |                    |
|--------------------------|--------------------|
| 5 qts ripe tomatoes      | 1 tsp allspice     |
| (measure after grinding) | 1 tsp black pepper |
| 5 large onions           | 1 red pepper       |
| 4 tsp salt               | 3 pints vinegar    |
| 4 tsp cinnamon           | 4 cups brown sugar |
| 2 tsp cloves             | garlic             |
| hot peppers              | celery             |

Boil slowly for about 3 hours. Pour into sterilized jars and seal.

Mrs. Sol Gardner



**ITALIAN PLUM PRESERVES**

Put blue Italian plums through coarse side of food chopper. Measure 6 cups of pulp to 4 cups of sugar. Bring to slow boil and cook for 2½ hours. About 15 minutes before done, add 1 tsp allspice. Cool and put in jars and seal with paraffin.

Mrs. Morris Trachtenberg

**EASY SAUER KRAUT**

Shred cabbage. Pack in sterilized jars. (Be sure to leave enough space for expansion) Add 1 tsp salt to each quart jar of cabbage and then fill jar with boiling water and seal immediately. Let stand one week before using.



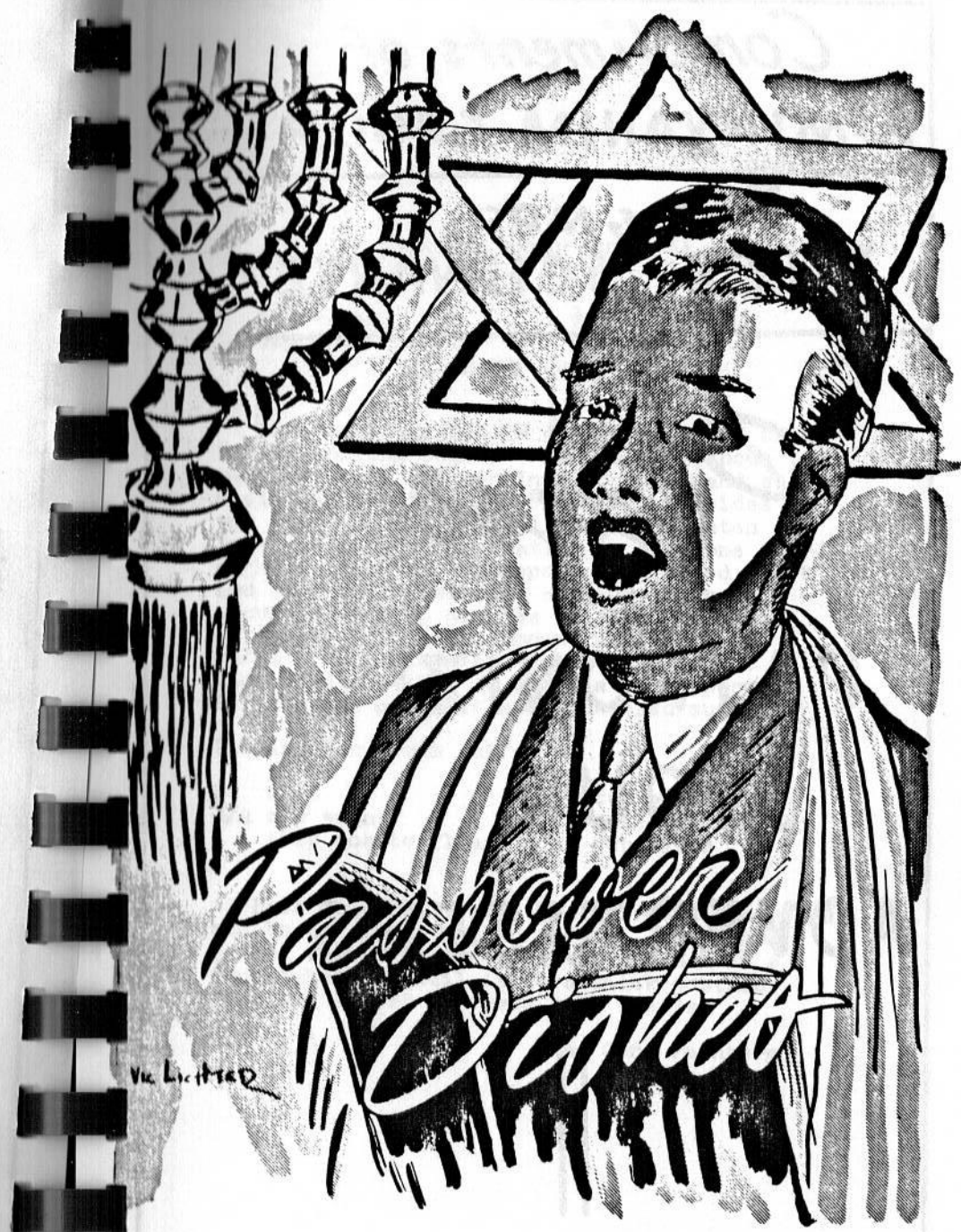
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**PASSOVER CREAM PUFFS**

1 cup water  
1 cup matzo meal  
1/3 cup fat  
1/2 tsp salt  
4 eggs



Put water and fat in a sauce pan and bring to the boiling point. When boiling, pour in meal and salt and continue to cook, and stir until the dough no longer sticks to sides of the pan. Remove from fire, add unbeaten eggs one at a time, beating in each one thoroughly. Drop by tablespoon on greased sheet and bake for 25 minutes at 450°, then for about another 45 minutes at 325°, or until crisp through. This amount will make 12 puffs. When puffs are cool, make a slit in side of each. Put in about a tablespoon of filling and sprinkle with powdered sugar.

**Filling for Cream Puffs:**

2 eggs  
3/4 cup sugar  
1 tbsp potato flour  
1 tsp butter  
juice of 1 lemon  
1 cup water

Beat eggs well; mix the sugar and flour and add to eggs, beating in slowly. Add lemon juice, butter and water slowly. Cook in a double-boiler until it is a thick custard. Cool and insert in cream puff shells.

Mrs. Gene Feenberg

# MATZO MEAL TORTE

8 eggs  
1 1/2 cups sugar  
3/4 cups matzo meal  
2 cups ground pecans  
4 med apples  
juice and rind of 1 lemon

Separate the eggs. Beat the yolks until light colored and fluffy and add 1 1/2 cups of the sugar gradually, beating well. Add the matzo meal and the peeled and ground apples, the lemon juice and rind and the nuts. Then fold into this the whites which have been beaten until stiff, with the remaining 1/4 cup of sugar. Bake in a 9 x 12 inch pan, which has been greased and lined with waxed paper, for 45 minutes in a 350° oven.

Bertha Bendorf

## PASSOVER NUT TORTE

8 eggs, separated  
1 cup sugar  
1 tsp lemon juice  
2 cups nut meats

Beat yolks with sugar well. Add lemon and a little of the lemon rind. Add ground nuts. Last, fold in stiffly beaten egg whites. Bake in a 350° oven for 1 hour.

## MATZO CAKE

4 whole eggs  
8 eggs, separated  
2 cups sugar  
2 tbsp wine  
1 cup cake (matzo) flour  
Juice of 1/2 orange  
Grated rind of one orange  
1/2 lb chopped nuts

Beat the 4 whole eggs and the 8 yolks together until light. Add the sugar gradually; continuing the beating while adding the juice and rind of the orange. Continue beating while adding the wine. Then fold into this mixture the chopped nuts, and the stiffly beaten whites of the 8 eggs. Bake in a large tube pan, which has been lined on the bottom with greased waxed paper. Do not grease sides of the pan. Bake in a 300° oven for 90 minutes or until done.

Annelis Bendorf

# PASSOVER SPONGE CAKE

10 eggs  
1 1/2 cups sugar  
2 T orange juice and rind  
2 T wine  
1 cup cake meal  
1/4 cup crushed nuts

Place in bowl 3 whole eggs and 7 yolks. Beat rapidly. Add sugar, juice and rind, and wine. Beat until thick. Fold in cake meal then the crushed nuts. Fold in stiffly beaten egg whites. Preheat oven at 350° for 15 minutes. Bake one hour and 20 minutes.

Mrs. Jack Trachtenberg

## PASSOVER CUSTARD

6 eggs  
1 cup sugar  
2 lemons, juice and rind

Beat yolks, add sugar, lemon juice and rind. Boil until thick. Cool custard. Beat egg whites and fold into first mixture.

Can be eaten as a pudding or as a sauce over cake.

Mrs. Ben Cain

## PASSOVER SPONGE CAKE

9 eggs  
juice from 1 1/2 lemons  
1 3/4 cup sugar  
3/4 cup potato flour

Beat two whole eggs and 7 yolks; add sugar and continue beating. Add lemon juice and fold in flour. Blend well. Then fold in beaten egg whites. Bake in an angelfood pan. Start in preheated hot (400°) oven and bake for 30 minutes. Then lower heat to 350° and continue baking for 30 minutes.



### PASSOVER BAGEL

3 eggs                      2/3 cup water  
1 cup matzo meal        3 T orisco  
1 T sugar                1/8 t salt

Bring water, sugar, salt and shortening to a boil. Add matzo meal and boil for one second longer. Remove from fire and let cool. When cool, add eggs, one at a time, and mix well.

Grease hands and form the dough by making a ball about 2 inches in diameter. Flatten our this ball and make a hole in the center with the finger. Place on a greased pan half inch apart, and bake about an hour in a 370° oven.

Mrs. Meyer Himmelfarb

### PASSOVER BANANA NUT CAKE

1 cup sugar                6 eggs, separated  
1 large banana            juice of 1/2 lemon  
3/4 cup of potato and    1/2 cup nuts  
cake flour(equal parts)

Beat egg whites until stiff; add sugar and continue beating.

Mash banana, add lemon juice and combine with beaten egg yolks. Add this mixture to the beaten egg whites, then fold in the flour and nuts. Bake for 30 minutes in 400° oven, then lower heat to 325° and continue baking for 20 to 30 minutes.

To make a larger cake, use 1 1/2 recipes and bake in large angelfood cake pan.

Mrs. Ben Cain

### PASSOVER KUGEL

6 large apples            1/2 cup matzo meal  
6 eggs, separated        1/2 tsp salt  
1/2 cup sugar              1/2 tsp cinnamon  
3 tbsp chicken fat (or other shortening)

Pare apples and leave them whole. Then grate them and add the above ingredients with the exception of the egg whites, which should be stiffly beaten and folded in last. Bake in well greased baking dish for about 45 minutes in a 375° oven.

Mrs. H. J. Teller

### MATZO MEAL STUFFING

1 cup boiling water      3 eggs  
1/4 cup chicken fat       1 cup Matzo Meal  
1 tsp salt                1 onion, med size

Pour boiling water into chicken fat. Add salt. Cool. Add beaten egg yolks and matzo meal. Grate onion into this and fold in the beaten egg whites. Stuff bird.

#### SOUR CREAM PUDDING

3 matzos	2 eggs
1 cup sour cream	1 tbsp butter
$\frac{1}{2}$ tsp salt	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cup raisins	dash of pepper

Break matzos in small pieces, pour boiling water over them and drain. Pour cold water over them and drain again. Add other ingredients, place in greased pudding dish and bake from 45 to 60 minutes at 350°.

Mrs. Harry Lefkowitz

#### PASSOVER POTATO DRESSING

8 large potatoes, grated	6 eggs, separated
1 large onion, grated	6 tbsp melted chicken
1 tbsp potato flour	fat or cooking oil
salt and pepper to taste	

Wash starch out of potatoes. (This is done by putting grated potatoes in a cheese cloth and setting both in a colander, then run cold water over potatoes.) Strain off all the water. Add onion, egg yolks, flour and salt and pepper. Fold in stiffly beaten egg whites and put in greased casserole. Bake in 350° oven until golden brown. When brown, place alongside fowl in roasting pan. Bake until tender.

Mrs. Sam Bravo

#### HAROSSES

$\frac{1}{2}$ apple, chopped	$\frac{1}{2}$ tsp cinnamon
$\frac{1}{2}$ cup ground nuts	$\frac{1}{2}$ tsp sugar or honey
1 tbsp red wine	

Chop or coarsely grate the apple and mash thoroughly with the rest of the ingredients. When the mixture is smooth and no longer lumpy, add the wine and mix again.

Mrs. Abe Saferstein

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